

# CHEF MENU

**120 PER PERSON  
MIN 2PAX - MAX 20PAX**

**OUR BANQUET MENU HAS BEEN DESIGNED TO SHARE WITH AN UNRESTRICTED APPROACH, AN EXPERIENCE FOR THE SENSES. WE ENCOURAGE OUR GUESTS TO SIT BACK, RELAX AND LET OUR INNOVATIVE AND EXCITING MENU TAKE YOUR TASTE BUDS ON A JOURNEY.**

Housemade TAS Black Garlic Sourdough / Truffle Butter

San Daniele Prosciutto Wrap with Local Rocket / Hidden Valley Ricotta  
Zucchini Flower / Stuffed Ricotta / Truffle Honey

Ruby Snapper Ceviche / Lime Caviar / Lemon Preserve / Chilli  
Handcrafted Burrata / Seasonal Fruit Salad / 30 Months Prosciutto  
MB4+ Wagyu / Sesames BBQ Glaze / Chervil

350g Scotch Fillet / Ranger Valley NSW  
Charred Carrots / Smoked Labne / Buckwheat / Mandarin  
Spring Leaves / Whipped cheese / Pistachio / Broad Bean

Dahlia Flower / Gingerbread Tea Ganache / Chestnut Mouse / Hazelnuts Gelato