



Fine Spun @ The Woolshed

Entrée

Seared sea scallops with fresh peas and lemon vinaigrette
 Smoked freekah risotto with zucchini, saffron and baby herbs
 King prawns with lime and avocado puree, sourdough crumb and micro coriander
 Pan seared sea scallops with a salad of tomato and chives with white wine dressing
 Charred onion, goats fetta and fresh thyme risotto
 Pork belly with grape, apple and walnut salad
 Ash cured salmon, with horseradish cream, sourdough tuille, pickled carrot
 Cauliflower panna cotta with pickled cauliflower and parmesan shortbread
 Caramelised haloumi with asparagus, olives and lemon
 Smoked sweet potato with caramelised onion and goats cheese tart
 Sydney rock oysters with dill, cucumber and gin
 Goats cheese, roasted tomato, white garlic and basil tart with sherry reduction
 Confit leek, onion and young marjoram tart with house marinated feta

Main

Grass fed fillet of beef 2 ways with Paris mash, heirloom carrots and bordelaise sauce
 Braised beef cheek with caramelised carrot puree, parmesan shortbread and shiraz jus
 Rack of lamb with fine ratatouille, confit garlic, pea tendrils and lamb jus ****
 Slow braised Pork 2 ways with smoked parsnip and apple
 Sous Vide chicken, confit of celery and leek with cauliflower puree and herb butter
 Pork, sage burnt butter, crispy pancetta and puree potato
 Sous vide chicken breast, crispy skin, puree potato, herb sourdough crumb, wine jus
 Lamb rump with black garlic and caramel onions ****
 Crispy skin Ocean trout with cucumber, dill and gin
 Seared salmon with buttered leek, spinach puree, sorrel beurre blanc and baby herbs
 Charred beef sirloin with chimichurri, roasted eggplant and wilted cherry tomatoes
 Sous Vide lamb backstrap with celeriac puree and pea foam ****



Desserts-

Dark chocolate dacquoise with cherry jelly and chocolate mousse
 Salted caramel pannacotta with spiced oranges and almond wafer
 Rhubarb and pistachio tart with orange blossom and cream
 Pimms jelly, cucumber sorbet and compressed strawberries
 Dark chocolate ganache, soft nougat, burnt caramel and honey wafer
 Mead poached peach and vanilla meringue mille feuille with mango sorbet (seasonal)
 Coconut mousse, strawberry consommé and chocolate popping candy
 Blueberry trifle with vanilla bean custard
 Roasted rhubarb and apple crumble with almond, cinnamon and double cream
 Dark chocolate fondant with raspberry and white chocolate ice cream
 Lime curd and coconut pannacotta with burnt meringue and biscuit crumb
 Passionfruit cremeaux, vanilla bean sponge, burnt meringue and freeze dried raspberry
 Milk and dark chocolate tart with espresso ice cream and hazelnut crumb
 Strawberry fool with balsamic and vanilla bean meringue
 Poached red wine spiced pear tart with cinnamon cream,

****Attracts \$5.00 pp extra charge