

FERGUSON SEATED MENU

2 courses \$68pp

3 courses \$82pp

Individual dishes are served alternating (groups of 15 and above)

Start with freshly baked sourdough & local olive oil

ENTREE (choose 2)

beetroot & rosemary terrine, whipped feta, walnut, mustard & maple ice cream

seared scallops, heirloom carrot, chorizo & carrot jam, smoked buttermilk

poached tiger prawns, smoked tomato, watermelon, roasted potato aioli

pepper seared tuna, ginger ponzu, green beans, avocado

pork belly, apple chutney, pickled radish, corn

smoked brisket, sour potatoes, peach, house made yoghurt

MAIN (choose 2)

pan fried salmon, cauliflower tabbouleh, grapefruit, herbs

lamb cooked with burnt rosemary & miso, bullhorn peppers, green pepper

black angus sirloin, lentils, smoked onion, black garlic, red wine sauce

parmesan gnocchi, smoked eggplant, peas, spinach, balsamic

poached & roasted chicken, bacon, lentil & shallot ragout, fondant potato

SIDES (+\$6pp per selection)

crispy potatoes, salsa verde

cos, parmesan, pickled onion, herbs, buttermilk dressing

charred broccoli, tomato, chili, garlic, olive oil

roasted brussel sprouts, pork belly bacon, honey

DESSERTS (choose 2)

crimson shiraz cheesecake, beetroot curd, poached pear & coffee ice cream

dark chocolate torte, salted caramel, peanut ice cream

white chocolate panna cotta, lemon curd, passionfruit ice cream

blue cheese tartellette, fig ice cream, foraged herbs

*kids packages available: 2-12 years (2 courses for \$35pp)

sample menu

