

FERGUSON FEASTING MENU

2 courses \$68pp

3 courses \$82pp

Dishes are served on sharing platters (groups of 15 and above)

ENTREE

freshly baked sourdough & local olive oil

mushroom & parmesan arancini, aioli

antipasto; cured meats, pickled vegetables, dip, marinated olives, lavosh

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

PASTA (+\$10pp, choose 1)

pan fried gnocchi, king brown mushroom, spinach, parmigiano

orecchiette, lamb ragout, pangrattato

tagliatelle, with prawns, zucchini, parsley, capers & lemon

rigatoni, wagyu bolognese & parmesan

SIDES (+\$6pp per selection)

roasted 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, strawberries, passionfruit ice cream

poached pear & almond frangipane, lemon curd

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

sample menu

