

PLATE UP

TIMBERLINE COLLECTION | \$45 PP

TRAY PASS BITES

ST. JUDE AHI POKE BITE

purple dalkon, avocado, fried wonton

BRIE TARTLET

cranberry-apricot chutney,

fried rosemary

(vegetarian)

STARTERS

MACRINA ARTISAN BREAD

salted butter

(vegetarian)

ORGANIC MIXED GREENS

dried sour cherry, smoked rogue river

blue cheese, amoretli crumble,

fresh herb dressing

(vegetarian, made without gluten containing ingredients)

MAIN ENTRÉE

CHARRED BROCCOLINI &

CAULIFLOWER

house made chilli oil,

chestnut gremolata

(vegan, made without gluten containing ingredients)

PARSNIP PUREE

cream, thyme

(vegetarian)

DUCK LEG CONFIT

pomegranate-maple glaze

(made without gluten containing ingredients)

PLATED DESSERT

LIME CREAM TARTLET

swiss meringue

(vegetarian)

EVERGREEN COLLECTION | \$52 PP

TRAY PASS BITES

MAPLE SAUSAGE & RAISIN

roasted turnips, puff pastry

ST. JUDE AHI POKE BITE

purple dalkon, avocado, fried wonton

SMOKED BEET & PARSNIP SKEWER

balsamic shallot glaze, crushed pistachio

(vegan, made without gluten containing ingredients)

STARTERS

MACRINA ARTISAN BREAD

salted butter

(vegetarian)

BABY GEM SALAD

dried cherry, hazelnut crunch,

champagne vinaigrette

(vegan, made without gluten containing ingredients)

MAIN ENTRÉE

GRILLED BROCCOLINI

lemon, Jacobson salt

(vegan, made without gluten containing ingredients)

ROASTED RED POTATOES

herb roasted garlic puree

(vegan, made without gluten containing ingredients)

MARINATED TENDERLOIN

house made steak sauce

(made without gluten containing ingredients)

SLOW POACHED SALMON

fennel, orange butter

(made without gluten containing ingredients)

PLATED DESSERT

CHOCOLATE GINGER TARTLET

ganache, ginger cremeux, candied ginger

(vegetarian)