



Farm To Plate

Menu

Chef Matt & He's Amazing Team have Designed this Amazing Menu. Using Premium Australian Produce straight from Local Farms to your plate. Hope you Enjoy what chef & team has put together for you. \$80pp including a Drink on Arrival

Entree

River Stone Fish Farm Barramundi Nicoise

Boiled Egg, Black Olives, Cherry Tomato, Green Beans, Potato, Lettuce, Barramundi

MAINS

River Bend Meats Beef Tenderloin

Beef Tenderloin Cooked Medium, Pomme Puree, Sauteed Mushrooms & Jus

Table Sides

Green Beans, Garlic Roasted Carrots & Baked Pumpkin

DESSERTS

Baileys Eaton Mess

Baileys Irish Cream Infused Little Big Dairy Co Whipped Cream, Fresh Fruit, Mixed Berry Compote & Merinque

