

MENUS

Dining

William Wallace GROUP

PRE-DINING CANAPÉS

GF – Gluten Free *V – Vegetarian*
DF – Dairy Free *VG – Vegan*

Whipped avocado, native lime, sumac, wakame crisp	<i>GF, VG</i>
Olive oil poached cod, dashi, spiced roasted quinoa, fine chives	<i>GF, DF</i>
Beurre noisette poached chicken, truffle emulsion, wild rice	<i>GF</i>
Wasabi cured kingfish, yuzu emulsion, toasted sesame, nori	<i>GF, DF</i>
Whipped feta and beetroot mousse, thyme, preserved lemon	<i>V</i>
Wagyu tartare, horseradish crème fraiche, toasted buckwheat	<i>GF</i>



ENTRÉE

Pastrami spiced smoked salmon, mustard cream, dill, sherry pickled shallot *GF*

Miso glazed pork, parsley emulsion, charred baby cucumber,
pickled perilla, toasted sesame *GF, DF*

Grimaud duck breast, pickled shiitake, macerated figs, lemon thyme,
smoked chickpea *GF, DF*

Corn fed chicken, truffled Parisian potato, roast wing jus, caperberry,
crispy chicken crackling *GF*

Confit butternut pumpkin, roasted corn puree, toasted sesame,
perilla pickled pearls, wasabi *GF, VG*

Cured and smoked swordfish, roasted citrus reduction, chervil,
Avruga caviar vinaigrette *GF, DF*

MAINS

Roasted lamb loin, smoked chickpea, Heirloom beetroot,
basil and green chilli salsa *GF, DF*

Ora King salmon, kombu pickled cucumber and radish, charred aubergine
mousseline, yuzu and chive vinaigrette *GF, DF*

Cone Bay barramundi, spiced pumpkin puree, beurre noisette
kipfler potatoes, salsa verde *GF, DF*

Soy and ginger glazed beef cheek, salad of baby turnip and confit
king brown mushroom, miso and sesame vinaigrette *DF*

Roasted pork belly, pearl onions, scorch sugarloaf, persillade,
baby radish, smoked labneh *GF*

Corn fed chicken breast, Parisian potato, smoked cheddar, baby corn, black pepper *GF*

Aged parmesan and truffle risotto, confit king brown, chive *GF, V*

SIDES

Gem lettuce, pickled shallots, baby radish, tarragon, dill butter milk dressing	<i>GF, V</i>
Mixed grains, mint and pomegranate salsa, yoghurt dressing	<i>V</i>
Mixed seasonal greens, preserved lemon and confit garlic dressing	<i>GF, VG</i>
Grilled confit carrot, smoked marinated feta, dukka, parsley	<i>GF, V</i>
Rosemary and sea salt roasted baby potato, confit garlic and saffron aioli	<i>GF, VG</i>
Roasted baby butternut pumpkin, parsley, dill and tarragon salsa, spiced quinoa	<i>GF, VG</i>

DESSERT

Yuzu whipped cream cheese, torched meringue, cherry fluid gel, fresh berries, sherbet	<i>GF, V</i>
Roasted hazelnut and dark chocolate ganache, candid beetroot, coco nib tuille	<i>GF, V</i>
Pain pa du, whipped vanilla and muscat cream, poached strawberries	<i>V</i>
Salted caramel and dark chocolate ganache, sour wafer, lime macerated strawberries	<i>GF, V</i>
Selection of cheese, pickles and preserves served with artisanal breads	<i>V</i>

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PETITE FOURS

Yuzu compressed melon, finger lime pearls, lemon balm	<i>GF, VG</i>
Vanilla and honey whip, raspberry, kaffir lime, waffle tartlet	<i>V</i>
Caramelized white chocolate and hazelnut coupe et rose petal	<i>GF, V</i>
Passionfruit cremeux, caramelized puff pastry, torched meringue	<i>V</i>
Dark chocolate and coffee truffle, sour cherry, goldleaf	<i>GF, VG</i>

All dietary requirements can be catered for if given appropriate notice. All staff and equipment/hiring are charged additionally. Sample menus only, subject to change due to availability.

