

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 *GF, VG*

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Olive oil poached cod, dashi, spiced roasted quinoa, fine chives *GF, DF*

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Beurre noisette poached chicken, truffle emulsion, wild rice *GF*

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Wasabi cured kingfish, yuzu emulsion, toasted sesame, nori *GF, DF*

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Whipped feta and beetroot mousse, thyme, preserved lemon *V*

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Wagyu tartare, horseradish crème fraiche, toasted buckwheat

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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.

ENTRÉE

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Pastrami spiced smoked salmon, mustard cream, dill, sherry pickled shallot	GF
Miso glazed pork, parsley emulsion, charred baby cucumber, pickled perilla, toasted sesame	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

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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

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

DESSERT

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

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GROUP

## PETITE FOURS

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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>

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