

# Shared 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>



CHEESE & CHARCUTERIE

Chef's selection of three cheeses

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A selection of three cured meats

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Carrot marmalade

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Pickles and mustard fruits

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Strawberries

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Dried fruits

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Falwasser

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MAINS

Grilled chicken, soft herbs, salsa verde, scorched chillies *GF, DF*

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Roasted pork belly, slow roasted Heirloom tomato, pearl onion, maple glaze *GF, DF*

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Roast Wagyu, confit celeriac, mustard and black pepper puree,  
pickled beetroot ribbon *GF, DF*

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Rare breed pork loin, roasted carrot and miso puree, lemon thyme sauce *DF*

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Roasted loin of lamb, smoked aubergine, roasted almonds *GF, DF*

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Slow cooked Wagyu beef cheek, pickled shiitake, confit garlic and ginger sauce *GF, DF*

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Seared tuna, pink peppercorn, smoked potato, jamon crumb, pickled pearl onion *GF, DF*

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Roasted barramundi, spice roasted courgette salsa *GF, DF*

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Spiced vegan "Duck" breast, confit carrot hummus, marinated courgette,  
toasted rye, soft herbs *VG*

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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>