

# 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>



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.

TO START - ANTIPASTO

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Mt Zero olives with rosemary, orange zest, garlic and bay leaves	GF
A selection of four cheeses	GF
A selection of local and imported cured meats	GF
Chargrilled and marinated vegetables	GF
Falwasser crackers	GF
Selection of pickles, nuts and preserved fruits	GF

MAINS

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Grilled chicken, soft herbs, salsa verde, scorched chillies	GF, DF
Roasted pork belly, slow roasted Heirloom tomato, pearl onion, maple glaze	GF, DF
Roast Wagyu, confit celeriac, mustard and black pepper puree, pickled beetroot ribbon	GF, DF
Rare breed pork loin, roasted carrot and miso puree, lemon thyme sauce	DF
Roasted loin of lamb, smoked aubergine, roasted almonds	GF, DF
Slow cooked Wagyu beef cheek, pickled shiitake, confit garlic and ginger sauce	GF, DF
Seared tuna, pink peppercorn, smoked potato, jamon crumb, pickled pearl onion	GF, DF
Roasted barramundi, spice roasted courgette salsa	GF, DF
Spiced vegan "Duck" breast, confit carrot hummus, marinated courgette, toasted rye, soft herbs	VG

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