

Guineas ROOM

AMUSE-BOUCHES

Hoi sin pulled duckling, cucumber, red onion on coriander pancake
Crisp prawn and kale gyoza, namjim
Gorgonzola, pumpkin, mozzarella curd risotto balls and black olive aioli

ENTREE

CURATED BY GUEST CHEF JUSTINE SCHOFIELD

A salad of lightly smoked Tasmanian salmon, pickled cucumber and cress salad, broken soft egg, crème fraîche, English mustard and white wine vinegar emulsion, hand milked salmon caviar
Served with banette rolls with butter

MAIN

Turduckham - hand carved, triple smoked leg ham, sous vide duckling and turkey breast seasoned with farmhouse sage and thyme bread stuffing, and a side of baby carrots and broccolini, served with a pork bone broth jus

DESSERT

White milk chocolate panna cotta crowned with fresh berries and topped with rose water Turkish fairy floss