

Congratulations!

Entree

Shaved fennel, rocket & orange salad w/ walnut, shaved pecorino
and a light mustard vinaigrette **GF, V**

Smoked trout mousse tart w/ salmon roe & dill **Pesc.**

Pork terrine w/ crostini, pickles and berries **GF**

Main

Butternut pumpkin risotto w/ sage & pine nuts **GF, V**

3 Pin lamb rack w/ pistachio crust, pea puree', dutch carrots
& a reduced demi glaze **GF**

Miso baked salmon w/ grilled asparagus & snow peas **GF, Pesc.**

Dessert

Torched limoncello meringue tart w/ fresh raspberries

Classic tiramisu w/ shaved chocolate

Golden topped vanilla bean crème brulee w/ fresh berries

3 Course \$70 | 2 Course \$55 pp



the
Boolumbah
Collection