

HOUSE MADE ^{HM}
Events

THE SHARED TABLE

Hinchcliff House Milled Bread

\$89pp | 2 starters, 2 mains, 2 sides, 1 dessert

\$109pp | 2 snacks, 2 starters, 2 mains, 2 sides, 1 dessert

Snacks

House Gildas

Haloumi and broccoli fritters with harissa aioli

Blinis with whipped ricotta, chives and trout roe

Pea and black garlic tart

Sundried tomato, lentil and quinoa fritters with silken tofu

Rock oysters with finger lime mignonette

Spanner crab and cucumber remoulade on betel leaf

Crispy fried chicken wings with aioli

Starters

Yellowfin tuna with avocado, celery and cucumber

Kingfish, baby tomatoes, olive oil, capers and tangerine vinegar

Scallop crudo with buttermilk, kombu and scallion

Stracciatella with agrodolce, tomatoes and pangrattato

Potato and salt cod croquettes with aioli

Smoked trout rilette with ginger, chilli and herbs

Cold salad of prawns, baby herbs, onion and tomato vinaigrette

Mains

Slow cooked lamb with peppers, pickles and jus

Roasted cornfed chicken breast, carrot and herb beurre blanc

Pork belly roast with mustard seeds, parsnip and jus

Ocean trout fillet with preserved lemon salsa verde and rocket

Crumbed swordfish with black olive, herbs and lemon butter

Shared Sides

Charred sugarloaf cabbage with cashews, corn and nori

Organic leaves with lemon vinaigrette

Roasted winter vegetables with spiced yoghurt

Potato galette

Fries

Desserts

Salted chocolate delice with pear and brown butter ice cream

Raspberry, strawberry and passion fruit Eton Mess with roasted white chocolate

Quince and almond tart with honey mead ice cream

All menus are subject to seasonal availability and changes

LEVEL UP

Choose a mix of the below to create the ultimate feasting table experience

Seafood Bar - \$49pp

Drawing inspiration from the abundance of Australia's sustainable seafood this station offers chilled seafood both cooked and raw served over an ice display and paired with accompaniments.

Caviar station - POA

Premium varieties of caviar with traditional condiments

Grazing Station - \$35pp

A selection of the best locally made charcuterie and cheeses we can source

Shared Main Meal Upgrade - \$20pp

Add a custom dry aged steak from a choice of:
T-bone, Rib eye or bone in Sirloin

