

2025 - 2026

Chef's Classic - Alternate Drop

Choose two dishes in each course which will be served alternately to all guests
(Dietary requirements can be catered for separately)

Entree

Octopus "Soppressata", pickled white radish, red capsicum, paprika gel

Sichuan pepper crusted tuna, sweet tarragon emulsion, white cabbage, orange

Veal carpaccio, black garlic aioli, balsamic pearl, crunchy capers

Crispy skin pork belly, saffron poached apple, red onion gel

Smoked eggplant & bufala mozzarella open raviolo with tomato veloute

Main

Barramundi fillet, steamed broccolini wrapped with lardo, basil pesto on turmeric potato puree

Slow cooked lamb shoulder, pumpkin puree, braised radicchio, lamb & cocoa jus

Risotto Carnaroli, lobster, bisque reduction, fennel, citrus

Cavatelli with bouquet of mushrooms truffle butter, almond

Duck tortelli, nduja butter, parmesan & polenta foam

Accompaniment

Potatoes

Mixed leaves

Dessert

Noble One Tiramisu

Cannolo Siciliano, ricotta, candied orange, pistachio ice cream

Gianduja & hazelnut fondant on zabaione cream, vanilla gelato

Coconut & orange panna cotta, marshmallow, blueberries coulis

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Winemakers Feast - Sharing

All dishes are served on platters on the table for everyone to enjoy

Entree

Porcini mushroom arancini on truffle aioli

Beetroot cured salmon, compressed cucumber, sour cream, red radish

Crispy skin pork belly, cauliflower cream, walnut, lemon balm

Chargrilled calamari, warm tomato salad, herbs, almond

Main

Barramundi fillet, mint & pea puree, fennel & orange salad

Beef scotch fillet "tagliata" with garlic, rosemary, rocket, shaved parmesan

Risotto Carnaroli, zucchini, confit trout, salmon caviar

Pumpkin & goat cheese tortelli, hazelnut milk foam

Accompaniment

Potatoes

Mixed leaves

Dessert

Dessert canape boards

Fresh fruit boards