ARCADIA

Maín & Dessert \$55 Entrée & Maín \$60 Three Course \$70 (One menu type per group)

Entree

Sharing Platter Assortment of Italian cured meats, smoked salmon, cheese, dips, olives, chutney, wild wheat breads & crostini

Mains

Fish of the Day (Example) Pan fried John Dory with a prawn & saffron risotto, baby spinach, cherry tomatoes, lemon beuree blanc

12 hour braised beefs cheeks cooked in south east Asian inspired flavors served with creamy potato whip, greens

Crispy five spice pork belly with Vietnamese salad with fragrant herb rice

Warmed Puy Lentils, spring asparagus, smoked artichoke hearts, roasted red peppers, baby spinach, Meredith's marinated goats cheese, crispy kale

Dessert

Doughnut Pillows, chocolate & hazelnut mascarpone, citrus patisserie, raspberry coulis

> Honey Biscuits, berry mascarpone cream, Lemon Italian gelato, fairy floss