



## **seated lunch/dinner**

3 course menu

(please select one of each course)

### **Entree**

Warm onion tart with witlof salad, walnuts, vintage cheddar and sweet mustard  
Beetroot and goats cheese tart with walnut crumbs and honey  
Flame grilled & tartare of mackerel with pea and avocado puree, soy dressing  
Tuna ceviche with lime and chilli dressing, creme fraiche and tempura prawns  
Rare seared salmon with ginger, lime and soy dressing, avocado mousse and pickled radish  
Chicken liver parfait, brioche, fig jam  
Chilli glazed pork belly, pickled watermelon, sesame, coriander

### **Main**

Half roasted chicken, fennel, zucchini and preserved lemon (GF)  
Grilled rump of veal with autumn vegetables, onion puree and potato terrine  
Slow roast pork belly with crackling, salsa verde, chorizo, bean and tomato stew  
Snapper fillet with bouillabaisse, mussels, crouton and rouille  
Flathead fillet with eggplant caviar, zucchini fritter, tomato and gremolata  
Roasted barramundi, crab bisque and braised fennel  
Herbed gnocchi, roast tomato sauce, ricotta, mushrooms and basil oil

### **To Share**

Mixed green leaf salad with sweet mustard dressing

### **Optional Additional Side Dishes**

Crisp domino kipfler potatoes with thyme, rosemary and garlic  
Roasted pumpkin with rocket, pine nuts, honey and cumin dressing

### **Dessert**

Blueberry poached pineapple with yoghurt sorbet and meringue  
Tarte tatin with vanilla ice cream  
Chocolate cremaux with salted dulce de leche, caramelised walnuts and creme fraiche  
Buttermilk pannacotta with peach and macadamia nut biscuits  
Rhubarb & Orange trifle

e: [hello@farmeadowtable.com.au](mailto:hello@farmeadowtable.com.au) p: 0481 287 282  
a: 450b coolangatta road, berry nsw 2535  
[www.farmeadowtable.com.au](http://www.farmeadowtable.com.au)  
ABN 871 621 139 02