

EASTER DINNER | THE ALCOVE
SUNDAY, 20 APRIL 2025 | 5-10PM



MENU

THREE-COURSE DINNER \$99pp

Includes palate cleanser, choice of one entrée, one main, one dessert

Wine Pairing – Add \$52.80pp

On the table

Selection of artisan breads and sourdough

Red gum honey whipped butter

NV Chandon Brut, Yarra Valley, Victoria

Entrée

Warm Pressed Free-range Chicken Terrine

roasted corn, wakame oil, coriander, mint and puffed chicken skin | gf | nf

Gin and Beetroot Cured Tasmanian Salmon

pickled cucumber, horseradish cream, yuzu caviar and foraged leaves | gf | nf

(Vegetarian option on request)

La Delizia Burrata

heirloom tomato, bush tomato balsamic, micro basil and tomato powder | gf | nf | v

2023 Jim Barry Atherly Reisling, Clare Valley, SA

Mains

18hr Pressed Futari Wagyu Beef

bbq brassicas, crisp onions, smoked potato and mojo rojo | gf | nf

Grilled Kimberly Barramundi

pressed potato pave, pea and river mint puree, parmesan and native lemon cream | gf | nf

2022 Brokenwood Cabernet Sauvignon Merlot, McLaren Vale, SA (for beef)

2023 Forest Hill Block 8 Chardonnay, Denmark, WA, (for fish)

(Vegetarian option on request)

Tandoori Butternut Squash

roast sage & cumin butter, goats curd & poppadum crumble | v

Dessert

Belle Helene Poached Chocolate Pear Cake

salted caramel gelato and lemon balm | v

2021 Alasia Moscato d'Asti DOCG, Piedmont, Italy

Children aged 12 & under can order from the kids' menu. All menu items are nut free* unless specified

Dietary requirements key: (GF) gluten-free* (NF) nut-free* (V) suitable for vegetarians (VGN) vegan (DF) dairy free

*although this dish is prepared with gluten-free or nut-free products, we cannot guarantee 100% gluten-free or nut-free as the dish is prepared in kitchens that also use gluten products and nuts. Please inform your coordinator of any guests with severe allergies so that an appropriate meal can be prepared for them.