

ALCHEMY

Restaurant & Bar

FUNCTION MENU A

2 Course \$78pp 3 Course \$98pp

Artisan Bread with Whipped Butter

Entrée

Clear Valley Canadian Scallops, Smoked Bacon, Cabbage Cream, Pickled Autumn Salad

Confit Duck Rilette, Braised Cherries, Brioche, Spiced Almonds

Three Cheeses Risotto, Roasted Pumpkin, Pumpkin Seed

Mains

Spencer Gulf, Sea Farmed Kingfish, Green Olives, Grilled Zucchini, Peas,
Spinach, Nduja, White Wine *gf*

Sovereign Vic, Lamb Loin, Porcini Mushrooms, Pearl Barley, Confit Mushrooms,
Black Garlic, Lamb Jus

Mount Cotton Qld, Truffle Buttered Chicken Breast, Butternut Pumpkin, Parsnip,
Savoy Cabbage Truffle Chicken Jus Gras *gf*

Sides | to share

Oak, Endive, Fennel Salad with Pistachio, Dill and Honey *gf*

Chips with Grated Manchego Cheese and Aioli *gf*

Dessert

Caramelized Pear, Rum Soaked Toffee Cake, Dark Chocolate,
Pine Nut Praline, Fig Leaf Ice Cream *agf*

Raspberry Pistachio Macaroon, White Chocolate Vanilla Mousse,
Strawberry Dust *gf*

Affogato, Vanilla Ice Cream, Liqueur *agf*

*agf available gluten free gf gluten free
please advise of dietary requirements*