

# TREASURY

## • 1860 •

### Shared Function Menu

Shared Entrée + Shared Main \$55pp

Shared Entrée + Shared Main + Shared Dessert \$75pp

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#### Entrée (Choose 3)

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Coffin Bay Oysters, natural or seasonally dressed

Prosciutto, roast pear, walnut, rocket, pomegranate dressing

Porcini mushroom & truffle arancini, black garlic aioli, spring onion

Cold smoked kingfish, kohlrabi, pink grapefruit, karkalla salad, salmon caviar

Coffee bean and pepper-berry crusted kangaroo, caperberry, samphire, goats curd

Sous vide pumpkin, Geraldton wax rub, macadamia & river mint pesto, lentil sprout salad

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#### Mains (Choose 3)

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Angus pure flank steak, charred broccolini, French lentils. beurre de Paris

Lamb rump, smashed river mint green peas, pickled red cabbage, asparagus, jus

Barramundi, sauteed saltbush, watercress, capers, olives, freekeh, flaked almonds, beurre blanc

Ocean Trout, mixed beans, capsicum, kohlrabi, shaved fennel salad, saffron mussel broth

Field mushroom, brown & wild rice, chickpea, Swiss chard, sage, rosemary, truffle oil, rocket pesto

Pan fried haloumi, kale, pumpkin, semi-dried tomato & lentil, pomegranate dressing

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#### Sides (Choose 2)

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Sauteed greens

Duck fat & rosemary potatoes

Chips, aioli

Seasonal salad

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#### Desserts (Both included)

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Assorted petit fours

Local cheeses - muscatels, seasonal fruit, dried apricot, quince paste, lavosh