Seven SEASONS 3 COURSE BANQUET

$90 per person

Ciabatta bread and lemon myrtle butter per table

ENTREE
Ceviche NT barramundi, finger lime, salted cucumber, river mint and ice plant

MAIN COURSE
Aged beef scotch, parmesan aioli, congo potato, watercress and wattleseed crisp

ALTERNATE
Confit of duck leg and smoked breast, wilted warragel, mushroom parcel and Kakadu plums

DESSERT
NT honey and black rice cake, mango yoghurt coconut sorbet and lime powder

Seven SEASONS 7 COURSE DEGUSTATION

$150 per person*

BALNBA
Mud crab tian, coconut lime dressing and confit tomato

DALAY
Crocodile terrine, quandong gel, caramelised cauliflower and ice plant

MAYILEMA
Ceviche NT barramundi, salted cucumber and river mint

DAMIBILA
Confit of duck leg and smoked breast with Kakadu plums

DINIDJANGGAMA
Lemon myrtle kangaroo dumpling and beetroot texture

GURRULWA GULIGI
Aged beef scotch, parmesan aioli, congo potato, watercress and wattleseed crisp

DALIRRGANG
NT honey and black rice cake, mango yoghurt coconut sorbet and lime powder

*Conditions Apply