

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 warrigal, 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