



## **SAMPLE ORGANIC AUTUMN VICTORIAN DINNER MENU**

### **SAVOURIES**

Sweet caramelised onion and Persian feta galette topped with fresh thyme and lemon oil **v**

Beetroot and thyme arancini with whipped feta dip **v**

Nori disc topped with avocado, enoki and shiitake mushrooms, mizuna drizzled with ponzu dressing and black sesame seeds

Green tea sushi balls with pickled ginger in a nori band

Green mango salad in a cucumber cup with a lime and coriander dressing and crushed peanuts

### **ENTRÉE**

Baked polenta triangle topped with caramelized onion and goat's cheese served with red pepper caponata, witlof, frisée and toasted pine nuts dressed with lemon and basil oil **gf**

Roast pear and Roquefort salad with witlof, radicchio, parsley and hazelnuts with roast shallot and vincotto vinaigrette **gf**

Beetroot carpaccio with goat's cheese panna cotta, julienne apple and celery heart salad served with balsamic vinaigrette and walnut twisty

Shredded nori omelette with baby Asian greens, shredded green papaya and mango segments, coriander, roasted cashews, glass noodles and chilli slivers with a light hoi-sin glaze **gf**

Onion jam, halves of slow roasted Roma tomato and spears of char grilled asparagus placed on peppery rocket and drizzled with sticky balsamic dressing



## **MAIN COURSE**

Zucchini, mint and feta baked in crispy layered pastry served with tomato, white bean and vegetable stifado topped with a baby chard salad and tzatziki

Roast cauliflower and date tagine with rice pilaf scented with pistachio and cinnamon served with roast eggplant and topped with cumin yoghurt **gf**

Roast baby beetroot and caramelised red onion tarte tatin with a fine herb salad, asparagus and goat's curd, drizzled with a sticky cabernet glaze

Roasted pumpkin, spinach and leek risotto topped with crisp sage leaves and scattered with toasted walnuts

Oven baked white truffle polenta topped with a sauté of wild mushrooms and artichoke wands, resting on a sun dried capsicum and green olive sauce

Thai massamun curry of pumpkin, sweet potato, pontiac potatoes and baby beans presented on steamed jasmine rice with baby bok choy and topped with a cashew, coriander and red capsicum riata

*All main courses served with a selection of organic sourdough rolls*

## **DESSERT**

Deconstructed pavlova with fresh berries, passionfruit and raspberry coulis and organic cream **gf**  
(free range eggs)

Baked chocolate truffle torte with rich double cream and a raspberry vanilla vodka consommé

Pavlova with Frangelico cream, cherry compote and hazelnut praline shard **gf**

## **TEA AND COFFEE**

Freshly brewed fair-trade coffee and a selection of teas served with homemade chocolate truffles