



SAMPLE THREE COURSE DINNER MENU

SAVOURIES

Asparagus spear, feta and mint filo wrap, aioli **nf, v**

King prawn san choi bao on a Chinese spoon **df**

Roasted scallop on a half shell, basil and vanilla oil **df, gf, nf**

ENTRÉE - please select one

Bengali blackened salmon, cucumber and cumin raita, red onion, cress, charred lime wedges, tomato masala **gf, nf**

Chinese roast duck trio – Peking duck consommé with dumpling, traditional pancake, warm duck salad **df, nf**

Green pea panna cotta, jamón, piquillo pepper, arugula leaves, manchego twist, sherry tomato vinaigrette **nf**

Spiced quail, pine nuts, balsamic braised red cabbage salad, coriander, raisins and roast shallot salsa **df, gf**

Seafood tasting plate – Tasmanian oyster with shallot dressing, seared scallop, crab and mango tian, mini prawn cocktail, lime and vodka cured salmon **gf, nf**

MAIN COURSE - please select one

Barbequed barramundi, roasted sweet potato native bush dukkah, spinach, lemon buerre blanc **gf**

Grilled rib eye of beef, potato and cauliflower smash, glazed red onions, asparagus, mustard and red wine butter **gf, nf**

Seared lamb loin, pea and mint risotto, baby vegetables, thyme pinot jus **gf, nf**

Steamed blue eye, baby bok choy, broccolini, sticky rice cake, black bean salsa, hoisin glaze **df, nf**

Twice baked duck, sumac, roasted escalivada salad, roasted kipfler potatoes, pomegranate glaze **df, gf, nf**

Served with a selection of sourdough rolls, oven baked pita and grissini

DESSERT - please select one

Dark chocolate semifreddo, honey and cinnamon poached pear, toasted hazelnuts **gf, nf**

French tasting plate – Victoria mille-feuille, crème brûlée, pear tarte Tatin, berry salad

Mini tastings of award winning cheese - La Luna goat's curd on mini lavosh, Strezlecki Blue on a fig and anise disc, aged Maffra cheddar on a celery cracker

Rose water meringue, moscato crème, macerated berries, toffee shards, orange blossom syrup **gf**

Walnut and honey cake, vanilla cream, chocolate filled toffee dates, almond tuile, chocolate coffee dust

Followed by coffee and a selection of teas served with signature chocolates