



## **SAMPLE WINTER BOARDROOM DINING MENU**

### **SAVOURIES**

Hot smoked salmon cakes with sweet curry mayonnaise

White bean and chorizo tartlet, smoked paprika oil and crisp parsley

### **ENTRÉES**

Warm roasted spatchcock salad with pickled walnuts, bitter leaves and orange and thyme vinaigrette **gf df**

Jamon with piquillo pepper mousse, celery, apple and fennel, smoked paprika oil and manchego twisty

Veal saltimbocca with pancetta, crispy sage, sautéed field mushrooms and wine butter sauce **gf nf**

Tuna carpaccio nicoise with quail egg, Keta caviar, basil oil and balsamic reduction **gf df nf**

Pumpkin, goat's cheese and pine nut fatayer with yoghurt, lemon dressing and tomato parsley salad **v**

### **MAIN COURSES**

Roast lamb rump with lamb shank and barley ragout, silver beet, carrots and ratatouille jus **df nf**

Grilled chicken breast with goat's chevre and prosciutto, porcini risotto, broccolini and black truffle jus **gf nf**

Peppered duck breast with baby Bok choi, pumpkin puree, snake beans and anise jus **gf df nf**

Pan seared blue eye with chive gnocchi, spinach, mussels and bouillabaisse sauce

Potato and feta soufflé caramelised shallots, baby beetroot and chard with cabernet reduction **v**

Wagyu beef bourguignon pie with roast baby vegetables and creamy Nicola mash

### **BREADS**

Sourdough rolls, rosemary and sea salt allumettes and parmesan crusted crispy pita spears served with King Island butter

### **DESSERTS**

Pear tarte tatin, amaretto cream and mulled wine reduction

Molten centre chocolate pudding and after dinner mint ice cream

Trio of rhubarb; rhubarb semifreddo and macadamia shortbread, pinot poached rhubarb with vanilla mascarpone, rhubarb and ginger polenta cake

Tarago River washed rind, Milawa camembert, Berry Creek oak blue, quince paste and Oaty Joes