

Menu

Conversation starter

Chef's surprise treat especially created to compliment
Your choice from the Menu

Appetizer / Entrée

Prosciutto and Potato soup with Shaved Oyster
& Reggiano wafer

or

Chevre Tart with Peat and Fennel salad
& a sweet mustard vinaigrette

or

Cured Mahndorf Venison wrap with Pine nuts, Baby Beans, Feta cheese
& Bush Tomato Chutney

or

King Prawn Tian with Avocado Remoulade, Micro salad leaves
& Snow Pea shoots

or

Smoked Chicken and Wild Rocket Caesar with Shaved Parmesan
& a free range egg and Anchovy dressing

Main Course

Pan seared Beef Eye fillet with Asian style Ratatouille
& Nam Jim

or

Crispy skinned Barramundi with Grilled King Prawns, saffron butter sauce
& Braised Asparagus

or

Lamb Rump Pithivier with Roasted Beetroot Jus
& White Bean puree

or

Chicken Fillet Supreme infused with truffle oil, a top of Wild Mushroom
& Orchiette pasta

or

Kangaroo Mignon with Sweet Potato Galette
& a Native Pepper berry Jus

To compliment your main course please select either:

Salad Greens with a balsamic vinaigrette

or Steamed Vegetables

Sorbet & Champagne

To revitalise the Taste Buds

Dessert

Bread and Butter Crème Brulee with Egg Nog ice cream
& Toffee Shards

or

Crisp Meringue Wafers with Passionfruit Granita
& Belgium White Chocolate Ganache

or

Apple and Fig Strudel with crème anglaise
& Calvados Parfait

or

Chilled Raspberry Soufflé with Wild Hibiscus Jelly
& Strawberry Fizz

or

Bittersweet Chocolate Pudding with Chocolate Mint ice cream
& Molten Mocha Shot