

PLATED MENUS

Soup

Gazpacho

Potato and leek with olive tapenade

Pumpkin, coconut and coriander with sweet soy and sesame oil

Cauliflower with crumbed gorgonzola and truffle oil

Smoked ham hock and green pea

Winter minestrone with shaved parmesan

Seafood chowder (POA)

*Soups: \$8.00 (except POA)
 \$9.50 per person for two items, served alternately
 \$12.00 per person for a choice of two*

Entrée

Slow roasted mushrooms, toasted brioche, aged pecorino and truffle oil

Twice baked goats cheese soufflé, salad of apple, walnut and celery

Baked pumpkin semolina gnocchi, rich tomato sugo and parmesan

Galantine of chicken and duck, fig and olive paste and cress salad

Terrine of rabbit, green olive salsa and verjuice jelly

*Seared Spring Bay scallops, black pudding, apple and parsnip puree

Carpaccio of venison, soft herbs, reggiano and sticky beetroot reduction

Sugar cured ocean trout, potato pancakes, crispy bacon, horseradish and dill emulsion

Sweet onion tart with frisée and lardons

*All entrées \$16.00 each
 \$18.00 per person for two items, served alternatively
 \$21.00 per person for a choice of two*

** Dish components marked with an asterisk are subject to seasonal availability and will be substituted by a seasonal alternative when required.*

Main Course

Crisp skin fillet of ocean trout, jerusalem artichoke* purée, ginger and coriander seed dressing

Roasted blue eye trevalla, crushed kipflers, braised young leeks and shellfish reduction

Grilled spatchcock, roasted corn salsa, dressed roquette

Rolled Tinderbox rabbit with pork and sage stuffing, soft polenta and young leeks

Soy lacquered breast of duck, savoy cabbage, Chinese sausage, ginger and mustard seed dressing

Crisp pork belly with fennel, frisée and white anchovy

Rolled loin of fennel roasted pork, braised white beans, apple and mustard seed compote

Rump of Flinders Island lamb, cauliflower skordalia, salad of olive, pine nuts and preserved lemon

Eye fillet of beef, caramelised shallots, potato gratin and rich jus

All mains \$29.00 each

\$31.00 per person for two items, served alternatively

\$41.00 per person for a choice of two

Side dishes

Salad of mixed leaves with sherry vinaigrette

Glazed beans with toasted almonds

Roquette with parmesan and aged balsamic

Roasted baby potatoes with garlic and rosemary

Each \$2.50 per person

Dessert

Soft centred chocolate pudding, vanilla bean icecream, local berries*

Saffron poached pear*, white chocolate ganache

Citrus crème brûlée, blueberry compote*

Vanilla yoghurt panna cotta, orange blossom scented rhubarb*

Caramelised rice pudding, coconut ice cream, lemongrass syrup

Individual wine trifle of berries, verjuice jelly and set custard

Local berries* with champagne sabayon

All desserts \$13.00 each

\$15.00 per person for two items, served alternatively

\$17.00 per person for a choice of two

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