

SHARED TABLE MENUS

Entrée

Meadowbank grazing plates –

Each table will enjoy a delicious selection of plates including fresh roasted vegetables and seasonal salads, smoked and cured meats, local smoked salmon and Barilla Bay oysters, frittata and marinated olives with fresh house made bread

\$19.00 per person

Main Course

Whole hot-smoked ocean trout, cos hearts, asparagus* with capers and horseradish cream

Lime and lemongrass marinated young chicken, steamed Asian greens and ginger soy glaze

Rolled loin of fennel roasted pork with braised white beans and honey glazed figs*

Garlic roasted leg of young lamb, parsley, watercress* and coriander tabbouleh with minted sheep's milk yoghurt

Eye fillet of local beef, roasted whole mushrooms and rich beef glaze

Roasted leg of venison, sweet braised red cabbage and rich game jus

Select one dish \$29.00 per person

Select two dishes \$39.00 per person

Price includes bowls of mixed leaf salad with sherry vinaigrette and garlic rosemary roasted potatoes

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

Desserts

Brioche butter pudding with hot chocolate sauce

Flourless orange syrup cake with yoghurt cream and toasted almonds

Seasonal fruit crumble with lashings of whipped cream

Tiramisu

Baked local stone fruits* in vanilla sugar, splashed with whiskey

All desserts \$10.00 per person

Cheese

King Island cheese, fruit, nuts, crackers and bread

\$10.00 per person

Local farmhouse cheese, fruit, nuts, crackers and bread

\$14.00 per person

Yummy bits

Chocolate truffles

Madeleines

Friands

Turkish delight

Rumballs

\$3.00 per piece

Lemon curd tartlet

Fudgey chocolate brownie

Sticky orange syrup cake

\$4.50 per piece