

mini a la carte – Spring 2010

Dinner | 2 courses \$55 | 3 courses \$72

entrée

Alaskan king crab with tomato consomme jelly, avocado creme fraiche & sweet corn vinaigrette

Chicken parfait with peach wine jelly, walnut vinaigrette & grilled brioche

Pumpkin salad with ricotta and goat's cheese tortellini, watercress, toasted pepitas

main

Crispy skinned salmon with eggplant caviar, mediterranean vegetables, balsamic jus

Slow cooked shoulder of lamb with pea & mint risotto, caramelized garlic & honey puree

Hand made herb & garlic gnocchi with sauté zucchini, mushrooms & roast capsicum, rocket & parmesan

dessert

Ginger sponge with apricot puree, coconut & lime sorbet

Citrus terrine with fresh bee hive honey comb, champagne foam

Warm chocolate fondant with raspberry sorbet, beetroot & marjoram

sides

Potato puree with truffle & parmesan butter 11

Mixed leaf salad with caramelized chardonnay vinegar 9

Steamed green beans with toasted almonds 9

Watercress and spinach salad with nashi pear & white balsamic 10

Chef Andy Ball

Menus with the above selections are printed in the 3 formats below;

Option A – 2 courses, entrée & main

Option B – 2 courses, main & dessert

Option C – 3 courses, entrée, main, dessert

Please advise which menu option you require for your group booking

***menu changes seasonally, please use as a guide only | for groups of 10 – 30 guests
5% service fee applies | price includes GST and valid to 30th November 2010**