

BEL MONDO

bel mondo 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

Carpaccio of beef with truffled mushroom puree, parmesan “frites” & puy lentil dressing

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

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

Saute scallops with confit pork cheek schnitzel, sherry vinegar & apple jus *(\$5 supplement)*

main

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

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

Breast of corn fed chicken with king prawn ravioli, grilled asparagus, cauliflower puree & tomato olive compote

Grilled flat iron steak with roast field mushrooms, pancetta and glazed carrots, Bordelaise sauce

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

Fillet of snapper with braised white cabbage, dry aged chorizo and steamed mussels, vanilla broth *(\$5 supplement)*

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

dessert

Pineapple tatin with vanilla bean ice cream & crispy sage

Warm chocolate fondant with raspberry sorbet, beetroot & marjoram

Ginger sponge with apricot puree, coconut & lime sorbet

French toast with banana and caramel puree, hazelnut praline ice cream & chocolate tuile

Citrus terrine with fresh bee hive honey comb, champagne foam

Bel mondo cheese plate with fruit, nuts & crackers *(\$10 supplement)*