

## SAMPLE MENU ITEMS

### Entrée

Hot smoked Tasmanian trout with a spiced nectarine salad.

Salad of proscuitto, grilled pears hazelnuts and gorgonzola.

Rice wine marinated scallops with spiced avocado and gazpacho.

Salt and pepper squid, almond aoili.

Spinach and Ricotta cannelloni, julienne of vegetables, carrot foam.

Seared scallop with a pea puree, baby red chard, lemon pressed olive oil.

Tuna roulade stuffed with a crabmeat farce, prickly ash crust, wasabi mayonnaise.

Traditional prawn cocktail with a remoulade sauce.

Balsamic-buttered local asparagus, with a slow cooked duck egg.

### Mains

Slow roasted duck, risotto of porcini mushrooms spinach, red wine jus.

Supreme of Glenloch organic chicken with skordalia oven roasted vine tomato salsa verde.

Grain Fed Sirloin steak with hand cut chip, tomato and onion marmalade , bearnaise sauce.

Roasted Lamb rumps with saute english spinach, shaved fennel, parsnip puree, lamb jus

Roasted Tenderloin of Grain-fed Beef, Paris potato puree, dutch carrots, kipfler wafer, Shiraz glaze.

Fillet of Hiramasha Kingfish, green beans with a putanesca sauce, sugar cured crisp panchetta.

### Desserts

Quenelle of Valrhona chocolate mouse, blood orange syrup, orange crisp.

Rhubarb crumble vanilla bean ice cream.

Citrus tart with mascarpone cream drunken strawberries.

Pineapple parfait, pineapple jelly yogurt sorbet.

Puff pastry with saute apples, green apple sorbet.