



## SET MENU 2008

### ENTREE

1. Salad of chilled prawns with avocado, cucumber, lime, watercress & citrus vin-cotto.
2. Black bean chilli prawns with coriander, bean shoot & basil salad.
3. Chicken tart with caramelised red onion, roasted baby tomatoes, basil pesto & endive salad.
4. Chicken salad with endive, roasted pear, crushed pistachios, crisp pancetta & honey balsamic vinaigrette.
5. Crab & sweet corn spring roll with Wakame salad, tomato & chilli jam.
6. Salt & pepper squid with chilli vinaigrette, tomato, chive, coriander & rocket salad.
7. Baby tomato, bocconcini & wild rocket tart with salsa verde & balsamic syrup.
8. Peppered rare beef with sticky soy, coriander, bean sprout & cucumber salad.
9. Tian of smoked Salmon with avocado, crushed kiplers, pear & lemon dressing.
10. \* Oven roasted duck breast with soft spinach, celeriac puree, morello cherry sauce & micro herbs

### MAIN

1. Chicken breast with braised field mushrooms, truffled potato puree & pan juices.
2. Chicken breast with potato galette, salad of bacon lardons, soft fetta & garden peas.
3. Slow-cooked lamb rump with potato & herb cake, truffled mushrooms & Maderia sauce.
4. Slow-cooked lamb rump, potato fondant, buttered baby spinach, red onion jam & port jus.
5. Tasmanian Salmon fillet with soft herb mash, citrus salad & light aioli.
6. Tasmanian Salmon fillet with warm salad of green beans, crushed potato, prawn & oven roasted tomatoes.
7. Barramundi fillet with baby ratatouille, caramelised parsnip & micro herbs.
8. Barramundi fillet with fondant potato, wilted spinach & tomato & olive tapenade.
9. \* Grain-fed beef fillet with celeriac puree, beetroot relish, watercress & port jus.
10. \* Grain-fed beef fillet with confit sweet potato, eggplant caviar & Merlot jus.

### DESSERT

1. Chocolate mud cake with thickened cream, blood orange & vanilla seed syrup.
2. Citrus tart with blueberries, Persian fairy floss & cream.
3. Raspberry cheese cake with Chambord, raspberries & spearmint.
4. Chocolate mousse with Jaffer anglaise & chocolate mint.
5. Mango cheese cake with mango, strawberry & white rum salad.
6. Caramel mousse with Amaretto syrup & macerated strawberries.

\* Additional surcharge of \$2.00 per person applies to marked meals.