

Four Course Gold Menu

\$125.00 per person

(please select 2 dishes from each course; entrée, main & dessert)

Appetizer

Italian antipasti

Baked goats cheese filo with mustard honey

Seafood tasting platter

Entrée

Crab and avocado titan, sundried tomato, prawn and sesame dressing

Venison tataki, wild mushroom salad with roquette and parmesan aioli

Grilled atlantic salmon, potato roesti and dill cream dressing

Duck ravioli, green lentils, baby spinach and pancetta emulsion

Main

King Island beef fillet, goats cheese galette, brocolinni and confit field mushroom with onion jam

Grilled barramundi, lemon and pea risotto cake, young spinach, saffron and chive reduction

Roast Lamb rack, shallot and parsley potato puree and provencal vegetables

Dessert

Warm frangipane apple tart, vanilla bean ice cream and calvados anglaise

White chocolate and raspberry marquise and raspberry sorbet

Variety of fresh fruit, with duet of sorbet in a brandy basket

Trio of chocolate:

Dark chocolate opera slice

Milk chocolate brulee

White chocolate pannacotta