

Three Course Gold Menu \$150.00pp

Chefs' selection of two canapés on arrival

Alternate Serve - Please select two dishes from each course

Entrée

Forest mushroom and Jerusalem artichoke pithivier, sauce perigeux

Confit chicken wing terrine, maize puree, anise salt

Duck and porcini Ravioli, creamed leeks, pea emulsion

Main

Angus beef fillet, potato galette, crisp pancetta and truffled mushroom jus

Humpty Doo Barramundi seasoned with smoked salmon, young vegetables,
Champagne veloute and scallop boudin

Porcini dusted Lamb Loin, warm Kipfler Salad, green beans
With slow roast tomato and kervella curd

Sorbet

Palette Cleanser

Dessert

Noir De Domaine" dark chocolate delice, salted caramel, malt ice cream

Pistachio and olive oil cake, rhubarb glass and sorbet

Espresso crème brulee, dipped biscotti, mont blanc

Beverages

Imprint Sparkling

Imprint Sauvignon Blanc Semillon

Imprint Chardonnay

Imprint Shiraz

Imprint Cabernet Merlot

James Boags Premium

James Boags Premium Light

Assortment of Soft Drinks and Juices