



Fine Dining Menu

Entrées

Smoked salmon chive piklets with guacamole, frizze and honey balsamic dressing
Fresh crab and seared scallops with ginger, mint, lemongrass and Thai noodles
Balmain bug tart with spinach and watercress puree and salmon caviar
Smoked salmon terrine with fresh crab, dill and apple
Warm chicken and cos salad with honey chilli dressing and crispy bacon
Thai beef salad with bean sprouts, ginger, baby corn, sesame oil and sweet soy
Quail breast salad with orange zest and sweet balsamic dressing
Roast duck breast and pan fried asparagus spears with mescaline and orange honey dressing
Lamb fillet and vermicelli salad with chilli, garlic and Kecap Manis
Bocconcini, tomato and basil salad with prosciutto, black olives and toasted Turkish
Goats cheese, char grilled eggplant and sun dried tomato salad with pesto dressing
Spinach, leek and potato soup with chives and sour cream

Main courses

Roast fillet of beef with sautéed vegetables and green pepper corn sauce
Roasted loin of veal rubbed with rosemary, garlic and lemon, seeded mustard mash and Madeira jus
Grilled paprika chicken breast with tomato, chive and mushroom ragout
Chicken roasted with lemon fresh herbs, garlic and verjuice
Roasted breast of duck with smashed caramelised pear and pan juices
Fresh herb and Dijon mustard crusted pork loin stuffed with apple, sultana and pinenuts
Pesto crusted lamb fillet with roast kumera and pan fried mushrooms
Shoulder of lamb with rosemary and citrus juices, roasted vegetables and baby potatoes
Pan fried sardine fillets with skordalia and wilted greens
Market fish grilled with tomato, chilli, white wine and dill with roast baby potatoes
Seared salmon fillet with soy, ginger and mirin broth, and braised celeriac
Grilled lemon myrtle scented Tasmanian salmon fillet, with baby spinach and shaved parmesan

Desserts

Lemon and passion fruit tart with King Island cream and berries
Chocolate and orange terrine with crème Anglaise
Crème brûlée with biscotti and whole summer berry syrup
Vanilla pannacotta with sweet wine Anglaise and glazed ginger
Tiramisu with orange zest and kahlua
Coconut bavarois with mixed berry jelly
Lemon cheesecake with mixed berry puree
Orange and white chocolate mousse
Baked apple flan with vanilla cream
Sticky date pudding with lime caramel sauce
Apple and cinnamon crumble with ice cream and raspberry puree
Three cheese selection with lavosh and quince paste

All meals are served with assorted breads and butter, tea selection,
plunger pot coffee and chocolates.



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