

the Grove

Sunday Lunch at the Grove

12.00noon – 4.00pm

\$37 per head for 2 courses

\$48 per head for 3 courses

Entrée

Trio of dips

Served with Turkish bread

Soba noodle salad

A mix of fresh soba noodles, Asian vegetables and chicken finished with ginger and soy dressing

Roasted pear salad

Fresh spring pears mixed with local walnuts and blue cheese, accompanied by a light vinaigrette

Chilli and lime marinated squid

Baby squid pieces mixed in a blend of chilli and lime finished with a rocket salad and a coriander aioli

Main

Local eye fillet

A tender piece of local eye fillet resting on mash potato, asparagus and roasted local cherry tomatoes

Roast pumpkin risotto

Regional roasted pumpkin in a creamy risotto finished with pine nuts and fetta cheese

Seared salmon salad

Seared salmon fillet on a bed of cherry tomatoes, green beans, mixed leaves accompanied by a mango and pawpaw salsa

Seared lamb rump

Marinated tender lamb rump balanced on garlic potatoes and Mediterranean style vegetables

Tandoori chicken

Tandoori marinated chicken breast resting on a bed of saffron rice and balanced with a coriander yoghurt

Dessert

Honey and walnut brulee

Local honey and walnuts as a traditional brulee with caramelized sugar crust, vanilla and mascarpone

Amaretto panna cotta

Amaretto infused panna cotta served with a coffee parfait and biscotti

Cheese plate

Local and Victorian cheeses served with lavosh and dried fruit

Chilled roasted pineapple soup

Roasted pineapple chilled in pineapple syrup served with vanilla marscopone

A glass of Balgownie Estate wine will accompany your meal

Shiraz 2005

Chardonnay 2006

Sparkling NV

children's meals available on request

\$12

All members receive a further 10% discount on presentation of their membership card