



The Peninsula Country Golf Club

Entrée

Beetroot Three Ways with Salted Miniature Capers and Soured Cream
\$16.50

Risotto of Blue Swimmer Crab with Avocado Ice Cream
\$18.50

Steamed Local Asparagus, Soft Poached Free-Range Egg,
Shaved Smoked Duck and a Parmesan Cream
\$18.00

Burgundy Marinated Grain Fed Beef,
Celeriac Remoulade and a Pinot Noir Syrup
\$16.50

Carpaccio of Yellow Fin Tuna, Fennel and Orange Salad, Oyster Tempura
\$18.50

Pressed Terrine of Roma Tomatoes,
Peppered Creamed Goats Cheese and Olive Tapenade
\$16.50

Main

Six-Hour Braised Pork Belly, Sweet Pumpkin Puree
and Spring Greens finished with a Saute of Surf Clams

\$28.50

Seared Eye Fillet of Grain Fed Beef, Pomme Mousseline,
Ragout of Wild Mushrooms and Shallots and Horseradish Foam

\$34.50

Seared Local Snapper Fillet, Warm Baby Fennel and
House Dried Roma Tomato Salad, Blood Orange and Chive Emulsion

\$31.00

Seared Fillet Of Lightly Spiced Blue Eye Cod,
Saffron and Vanilla Risotto and a Prawn Consomme

\$32.50

Baked Eggplant and Sweet Potato Cannelloni, Wilted Baby Spinach,
Carrot and Coriander Butter Sauce

\$28.50

Tea Smoked Loin of Spring Lamb, Puree of Parsnips and a Salad of Sweet Peas
and Wilted Baby Gem Lettuce

\$32.00

Dessert

Carpaccio of Pineapple, Chilli and Coriander Syrup
and a White Chocolate Sherbet

\$15.00

Warm Raspberry Risotto,
Toasted Fresh Coconut Shavings and Coconut Ice Cream

\$15.50

Warm Dark Chocolate and Orange Tart,
Compote of Red Berries and Hot Chocolate Ice Cream

\$17.50

Classic Tiramisu, Cappuccino Ice Cream, Coffee Syrup and Biscotti

\$17.50

Selection of Victorian Cheeses, Fruit Bread, Grapes and Lavosh

\$19.50

Vanilla and Naval Orange Panacotta, Seviche of Oranges and Sage

\$16.00

