



# Function Menus 2008

---

## **Pre Set Appetiser/Starter \$9.50**

**'Haloumi & Smoked Romas'**

grilled haloumi, aubergine and courgette with smoked roma tomato chutney and balsamic glaze

**'Sumac Salmon'**

sumac cured atlantic salmon with tzatziki

**'Potato & Beef'**

beef bresoala and seeded mustard potato salad

**'Feta & Onion'**

balsamic onion jam and feta tartlet topped with wild roquette

**'Natural Oyster'**

freshly shucked pacific oyster and sauce bois boudran

**'Patè en Croutè'**

smokey chicken honey thyme patè, croutè and cranberry jelly

## **Antipasto Platters \$10.00 Per Person Per Platter**

**'Seafood'**

crystal bay king prawns, south coast oysters, escabeche of sardines and chilli calamari salad

**'Continental Meats'**

melon and prosciutto, beef bresoala, olive and fetta, mustard rubbed lamb cutlets, salami and sundried tomatoes

**'Vegetables'**

marinated slowly roasted eggplant and zucchini, semi dried tomatoes and tapenade, sweet bell peppers and braised witlof, garden herbs and button mushrooms



# Soup

---

## **Soups \$12.50**

'Cauliflower & Blue Cheese'

Creamy cauliflower puree soup and blue cheese crostini

'Veloute Forestiere'

Mushroom veloute with tomato and truffle bruschetta

'Seafood Broth'

Spicy tomato brodo with black mussels, prawns, red mullet and grated romano

'Bacon & Beans'

Minestrone of white beans, vegetables and bacon

---



## Entree

---

### Cold Entrée \$18.50

**'Apple & Pork'**

Green apple jelly, pickled pork and ox tongue terrine with herb garlic skordalia

**'Veal & Tomato'**

Carpaccio of veal tenderloin, gazpacho sorbet, smoked paprika crostini and balsamic glaze

**'Salmon & Crab'**

Cold smoked salmon and crab with fried capers, peppered croutè, horseradish espuma and poached pacific oyster

**'Tomato & Bocconcini'**

Compression of vine ripened tomato and fresh buffalo mozzarella, basil pesto, wild roquette and parmesan

### Hot Entrée \$19.00

**'Green Olives & Lambs Brains'**

Green olive risotto cake, pan fried brains with sage beurre noisette and crispy dried pancetta

**'Five Spice Quail'**

Crispy fried five spice quail, sesame cucumber salad and mango chutney dressing

**'Rotolo'**

Sweet potato, corn and macadamia rotolo, peperonata, parsley and celery leaf salad finished with basil oil

**'Trout & Waldorf Salad'**

Slowly poached ocean trout in olive oil on braised pork belly and citrus cauliflower puree served with a de-constructed waldorf salad



# Palate Cleanser

---

## Intermezzo \$6.50

'Lemon and Champagne Sorbet'

'Spicy Tomato Sorbet with Basil'

'Chilli Mango Sorbet in a Sesame Snap '

'Verjuice Jelly with Grape and Citrus Salad'

'Watermelon, Vodka and Star-anise Parfait'



# Chicken & Seafood Main Course

---

## Chicken Mains \$27.50

**'Moroccan Chicken'**

moroccan spiced chicken breast, maple roasted sweet potato, chinese broccoli, tomato coriander salsa

**'Chicken & Mozzarella'**

corn fed Barossa chicken filled with fresh buffalo mozzarella wrapped in prosciutto and sage on grilled polenta, sauce champignon and stewed bell peppers

**'Gnocchi & Rosemary Chicken'**

blue cheese gnocchi, rosemary marinated supreme, braised radicchio, garden peas and bread sauce

## Fish & Seafood Mains \$28.00

**'King Fish & Prawns'**

Chermoula spiced king fish and prawns, smoked paprika and saffron pilaf rice with stewed tomato and okra

**'Salmon and Lentils'**

za'atar marinated atlantic salmon, lentil de puy, wilted spinach and parsnip skordalia

**'Cod, Risotto & Scallops'**

Herb crusted blue eye, salted cod brandade, vanilla risotto, asparagus with seared scallops and roe sabayon



## Beef, Veal & Pork Main course

---

### Beef Mains \$29.50

**'Beef & Ox-tail'**

fillet of red Angus, braised oxtail vol-au-vent, roasted garlic and shallots with broad beans, carrots, peas and mustard spatzle

**'Poached Filet'**

guinness poached fillet of beef, potato rosti, roasted sweet potato, caramelised sweet bread dumpling and bone marrow jus

**'Beef & Calves Liver'**

braised beef cheek, seared calves liver, creamy mash and butter vegetables

### Pork & Veal Mains \$29.50

**'Veal & Beetroot'**

grilled veal cutlet, evoo mash, onion jam, golden baby beets, asparagus and truffled hollandaise

**'Pork, Scallops & Black Pudding'**

roulade of rose peppered pork, red wine risotto, wilted baby spinach, seared scallops on black pudding

**'Roast Pork & Crackling'**

roasted loin of pork filled with prunes, Lyonnaise potato, baby turnips and carrots, apples and pink pepper chutney, pork crackling



# Lamb & Game Main Course

---

## Game Mains \$31.00

**'Duck'**

confit duck maryland, creamy corn polenta, silver beet, minted peas, roasted garlic and shallots

**'Squab Pot-au-feu'**

Seared breast with sage and prosciutto, pot-au-feu leg, potato gnocchi, broad beans and dutch carrots

**'Venison Cutlet'**

Grilled venison cutlet, beetroot risotto, english spinach and honey roast parsnip puree

**'Rabbit'**

Truffle and rabbit loin roulade, confit leg tortellini, potato al a crème and new season vegetables

## Lamb Mains \$32.50

**'Lamb Forestiere'**

roulade of lamb and mushrooms, roasted pumpkin, red cabbage and braised shank faggot with cauliflower puree and garden peas

**'Lamb Rump & Falafel'**

harissa spiced riverina lamb rump, vegetable and chick pea falafel, tomato okra ragout and pumpkin filled zucchini flower

**'Roast Rack'**

crusted rack of lamb with potato croquettes, crumbed brains, asparagus and english mustard hollandaise



# Desserts

---

## Hot Desserts \$12.50

**'Apple Pithivier'**

apple and puff pastry tart with almonds and dates, baked lemon crème and fresh strawberry salad

**'Double Chocolate'**

hot chocolate fondant pudding with valrhona chocolate ice cream and vanilla sauce

**'Pear & Custard'**

treacle pear pudding with anglaise and licorice ice cream

## Cold Desserts \$11.50

**'Pecans & Double Crème'**

Caramel pecan pie with king island double crème and citrus mint salsa

**'Tarte au Citron'**

Lemon tart, chocolate tuille and vanilla ice cream

**'Panna Cotta'**

Rosewater and mint panna cotta with berry sorbet and brandy snaps

**'Bavarois'**

Vanilla bavarois with mango jelly, macerated pineapple and watermelon vodka ice

Freshly Brewed Coffee and Tea  
\$3.00 per Person

\*\*Prices quoted are as at August 2008  
All prices are subject to change.