

3 COURSE MENU

ENTREE

Parfait ~ duck liver parfait, sauternes jelly, brioche

Soufflé ~ gratinated goats cheese soufflé [v]

Seared Scallops ~ on the half shell, dijon cheese sauce, herb salad

MAIN

Milly Hill Lamb ~ rolled breast, roasted butternut, smoked eggplant, cherry tomato, charred capsicum jus [gf]

Seasonal Fish ~ asparagus baragoule, roasted cauliflower puree, diamond shell clams, samphire, caper beurre noisette [gf]

Steak Frites ~ 250g sirloin, french fries, green peppercorn sauce [gf]

DESSERT

Banana Tarte Tatin ~ caramelised banana, cognac butterscotch, spelt puff pastry, honey and yogurt sorbet, granola crumble [v]

Crème Brûlée ~ caramelised baked custard, almond biscotti [v]

Profiteroles ~ vanilla bean ice cream, salted dark chocolate sauce [v]

Cheese ~ served with crispbread, fresh fruit, preserves [v]

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