



AUTUMN/WINTER 2019 MENU

ENTREES

- Creamy wild mushroom vol au vent with asparagus - v
- Colourful roasted beetroot salad with Persian feta, hazelnuts & orange - v, gf
- Hot smoked Snowy Mountain Trout with endive, egg, horseradish & kipfler potato - gf
- Cold smoked salmon roulade with lemon & a petite herb salad - gf
- Ham hock terrine with spicy pickled vegetables & croutes

MAINS

- Roasted Mediterranean vegetable terrine, dried tomato pesto, herb coated fetta - v, gf
- Pan fried barramundi, pumpkin puree, black lentils, orange glazed baby carrots, dukkha - gf
- Salmon fillet, roasted chorizo, sweet potato, red capsicum & broad beans, lemon butter - gf
- Slow roasted chicken supreme with sautéed leeks & creamy wild mushrooms - gf
- Shiraz braised lamb shanks, roasted garlic mash, glazed sweet baby carrots - gf
- Traditional beef bourguignon with puff pastry topper or Yorkshire Pudding

SIDES

- Additional \$15 for 4 people
- Traditional crunchy roasted potatoes - gf
- Seasonal green vegetables - gf

DESSERTS

- Vanilla cheesecake with strawberry sorbet, strawberries, coulis & sweet basil - gf
- Coconut and lime bavarois with passionfruit scented meringues, kaffir lime syrup - gf
- Dark chocolate & caramel bombe with honeycombe, tiny teasers
- Steamed orange marmalade pudding with whisky custard

GF - Gluten Free V - Vegetarian

\$75 per person for 3 courses or \$65 for 2 courses with Paula cooking for you
\$65 for 3 courses or \$60 for 2 courses - drop off only
Minimum of 6 Guests