



The cooler month's lunch and dinner menu

Cold entrée

Layers of king prawn and avocado with walnut mayonnaise and crushed Roma tomato
Ocean trout crudo, cuttlefish ink mayonnaise, mandarin and ocean trout caviar
Pink snapper carpaccio with eggplant purée, white anchovies, green olive and Mojama
Orange and ginger cured king fish, black sesame and seaweed slaw
Hot smoked NZ king salmon, macadamia crust and lemon aspen vinaigrette
Fresh Spanner crab, witlof, caramelized walnut, pomegranate
Fresh figs with eggplant and tahini yoghurt, beetroot vinegar and crushed pistachio
Brined baby fennel, honey roasted purple carrots and whipped goats curd
Beef Tataki, burnt butter mayonnaise and puffed wild rice
Porcini and rosemary dusted beef carpaccio, shaved pecorino and lemon oil
Duck tasting plate of quince glazed supreme, confit, duck liver foie gras and sour toast

Hot entrée

Herb crumbed globe artichoke, broad bean salsa, avocado and radicchio
Butter poached scampi and saffron linguini in bisque (add \$7.00 per person)
Scallop, pippies and lemongrass grilled in betel leaves with crushed roast peanuts
Steamed king crab parcel, buttered leek and truffle oil vinaigrette
Grilled haloumi, spicy chickpea and baby spinach fritter, lemon oil and fresh peas
Wild mushroom ragout, wilted spinach, Chabichou and white truffle oil, brioche wafers
Chargrilled boneless quail, star anise and watercress salad
Roast partridge and foie gras raviolo, mustard seed and black truffle dressing
Double baked Goats cheese soufflé, grilled paradise pear and roast hazelnut

Main course

Ocean trout in saffron and shellfish broth, herb croutons and sebago purée
Cone bay barramundi with rosemary, braised Australian green lentils and sauce mousseline
John Dory fillet caramelised with red curry spices, fresh rice noodle and nuoc mam cham
Seared mullet, chestnut purée, wilted baby chard and shavings of crispy jamon
Chermoula roasted snapper fillet, eggplant and cumin braise, basil and chilli oil
Orange and guava glazed roast duck with white polenta crisps, zucchini and lime salad
Roast deboned spatchcock, green asparagus and spinach fritters, lime butter
Roasted king quail with muscatel and brioche stuffing, truffle porcini jus
Corn-fed chicken braised in young coconut water with green peppercorns and baby vegetables
Twice cooked duck with sautéed bok choy, wood fungi and pumpkin ginger purée
Slow roasted white rabbit wrapped in pancetta, sage and pine mushroom stuffing
Confit of lamb and Jerusalem artichoke, red pepper salsa, verjuice
Lemon and oregano crusted Lamb backstrap, roast yellow plum and eschalot sauce
Roast venison loin, cranberry and juniper sauce, sautéed spaetzli and confit red cabbage
Veal fillet with spinach ricotta dumpling, fresh tomato and sage coulis, goat's curd
Chargrilled grass-fed sirloin with a garlic and parsley crust, tomato béarnaise
Grass-fed beef fillet, Portobello mushroom galette, truffled baby white cabbage, thyme jus
Grilled grass-fed beef fillet, pan fried semolina gnocchi, vino cotto and tarragon butter sauce
Chargrilled smoked sirloin, kimchi and shallot gratin, ginger jus

Our chef will select accompaniments to best compliment your main course, such as:

Potato and parsnip purée or Sebago hand cut chips or Gratin of desirée potatoes, caramelised onion and thyme
Steamed jasmine rice
Premium seasonal vegetables such as baby zucchini, broccolini, roast cherry truss tomatoes
Steamed Asian greens such as bok choy, choy sum, gai lan
Salad of Asian greens with soy, lime and sesame seed oil dressing or Green salad with Limestone chardonnay vinegar and extra virgin olive oil or Salad of thinly shaved zucchini, lemon, extra virgin olive oil and fresh mint
Freshly sliced sourdough bread

Cheese

Individual plates or platter for the table

Pyengana clothbound cheddar, Woodside Charleston brie, Holy Goat Brigid's Well with honey almond paste and handmade lavoshe
Pont-l'Évêque cheese washed rind with muscatel paste and rosemary pane croccante

Dessert

White chocolate and lemon ravioli, salted pine nuts, sweet basil pesto
Honey and thyme semifreddo, granny smith consommé and fig marshmallow
Coffee fusion: Bailey's crème brulee, coffee foam and creamy coffee
Olive oil and mint cake with dark chocolate crisps, fresh mint ice cream
Pineapple sorbet with cocoa gel and orange salad
Hazelnut Rocher: praline ice cream, coconut nectar and chewy caramel
Ginger and lime cake, lime mousse, almond crumb and ginger sorbet
Sticky date pudding, butterscotch sauce, pecan ice cream

Petit four

Milk chocolate and Earl grey profiterole
Salted caramel tart
Mini black cherry bar
Blackcurrant and lavender lollipop
Redskin and white chocolate macaron
Pineapple lumps with vanilla marshmallow
Pistachio and orange blossom cupcake

Sacred Grounds organic fair trade coffee and selection of T2 tea with biscotti and hand-made chocolate truffles