

# A la Carte Menu

**Any Two Courses \$54.5 per person**

**Any Three Courses \$64.5 per person**

## Entrée

Roasted pumpkin and herb risotto, parmesan wafers and micro herbs (V, GF)

Caesar salad, with poached chicken, crispy pancetta, herbed croutons and classic dressing

Salmon, spinach and ricotta filo parcel, with a tomato and basil salsa and fresh leaves

Twice cooked crispy pork belly with a celeriac puree, caramelised apples and cider jus

Wild mushroom soup with sautéed porcini and truffle cream

## Mains

Grain fed porterhouse with potato gratin, prosciutto wrapped green beans and a red wine jus (GF)

Roast breast of chicken filled with a bacon, sage and pine nut stuffing, served with a garlic and herb potato puree, wild rocket salad and vincotto glaze (GF)

Grilled catch of the day, lemon pepper new potatoes, seasonal greens, herb and mustard butter sauce (GF)

Roasted loin of pork with a sweet potato and cumin puree, sautéed savoy cabbage and toasted almonds (GF)

Hickory smoked field mushrooms, topped with thyme roasted aubergine and raclette cheese served on baby rocket with a balsamic glaze. (V,GF)

## Side Dishes

All \$7.5

Mixed green garden leaves, balsamic dressing

Pear, rocket and walnut salad

Whole roasted chat potatoes w truffle oil

Steamed broccoli w lemon and almond butter

## To Finish

Lemongrass and coconut pannacotta, mango and mint salsa, pineapple wafers (GF)

Dark chocolate and coffee terrine, praline glaze and vanilla crème fraiche (GF)

Apple and blueberry tart with an Anzac crumble topping, vanilla anglaise, double cream

Raspberry and white chocolate brulee, vanilla wafers

Selection of Victorian cheeses, served with honeycomb, muscatels and lavosh

**Available for Group Bookings with minimum spend \$1500.0**

Not available in conjunction with any other offers & specials

Payments made with Credit Cards will incur a 2% surcharge