



\$55 SET MENU – SUMMER 2009

Starters

Fresh baked bread and dips

Entrees

Poached prawns, glazed ham, hand cut pasta salad

Roast garlic and chorizo risotto, finished with spinach and parmesan

Duck liver pate, madeira jelly, walnut jam and crostini

Mains

Chargrilled beef steak, creamy potato mash,
beef jus and caramelised onion jam

Baked fresh fish, spinach spatzle, chive cream,
semi-dried tomato, olive and caper salsa

Chicken breast fillet with herb crust, potato galette,
mustard and bacon cream, courgette ribbons

Vegetables for the table

Desserts

Vanilla mascarpone cheesecake, steeped berries

Macaroon biscuits with icecream and nut praline

Chocolate and pecan brownie, flamed brandy cream