

MEET THE CHEF SPRING 2008 MENU'S

STARTERS AND CANEPES

- Sesame crusted honey and lemon chicken bites
- Smoked salmon pinwheels with lily put capers and caviar
- Roast chicken en crouete with avocado wasabi cream
- Mustard glazed beef capaccio en crouete with olive tapenade
- Pecking duck pancakes with pickled vegetables and hoi sin sauce
- Vegetable spring rolls with chilli and lime dipping sauce
- Assorted sushi rolls with soy and wasabi
- Potato samosas with riata dipping sauce
- Rosemary and lemon grilled lamb cutlets
- Canadian scallops wrapped in smoked salmon
- Vegetable rice paper rolls with nouc cham dipping sauce
- Pork wontons with spicy plum sauce
- Spinach and mushroom frittata
- Sebago potato blini with roast bell pepper chutney and eggplant caviar
- Grana padano crisps with goats cheese mousse

GRAZING COCKTAIL FOOD

- Mini gourmet beef burgers
- Beef battered flathead fillets
- Wild mushroom and truffle risotto
- Red wine onion braised ox cheek with pomme puree

DESSERT COCKTAIL FOOD

- Balsamic strawberries with tarragon chantilly
- Rich chocolate mousse with vanilla bean marscapone
- Lemon meringue tartlets
- Mixed beery tartlets
- Mini tropical fruit salad with orange jelly

ENTREE

- Canadian diver scallops wrapped in smoked salmon on vanilla bean risotto.
- Ox tail and red bean terrine with miso mayonnaise, bean shoots, coriander and torn purple basil.
- Roast beetroot and orange risotto with buffalo mozzarella and beet cress.
- Scheszwan spiced quail on Vietnamese with cassava cracker and nouc cham dressing.
- Lightly fried fresh calamari with potato skordalia, balsamic reduction and petite rocket salad.
- Pan seared king prawns with cucumber spaghetti, pickled seaweed and coriander water.
- Soy glazed crispy skin pork belly with pomme puree, seared scallops and pink grapefruit.
- Wild mushroom and truffle risotto finished with shitake foam.
- Stuffed vine ripened tomato with yellow fin tuna, candied olives and saffron mayonnaise.
- Coffin bay oysters served natural, Kilpatrick, vodka chilli lime, Thai or mornay.

MAINS

- Canon of ascot lamb with field mushroom farce, sweet potato puree, lemon and cinnamon jus.
- Assiette of rabbit, front runner ravioli, confit hind leg, sausage of loin, fried rack and kidney with steamed baby vegetables and rosemary jus.
- Pan fried flathead fillets on potato puree with steamed green beans, cannelloni of king prawns wrapped in cabbage with white wine sauce.
- Soy lacquered wild barramundi in pecking duck broth with bitter melon, tapioca, spring onion and soba noodles.
- Oven roasted eye fillet on potato gallette with tempura poached egg and green peppercorn jus.
- Grilled pork cutlet with pomegranate glaze, broccolini, baby beets, turnips and green apple foam.
- Seared yellow fin tuna nicoise salad with poached quail eggs, snake beans, kipfler potato's kalamata olives and basil pesto.
- Stuffed breast of chicken on basil infused potato puree with a rich mushroom sauce.
- Crisp confit duck leg with warm kipfler potato and shallot salad, snow pea sprouts and red wine sauce.
- Pan roasted venison fillet, braised baby leeks, wild mushrooms, sautéed spinach and Madeira glaze
- Twice cooked deboned spatchcock with salad of petite turned vegetables and pan jus.

DESSERTS

- Soft centred rich chocolate pudding with vanilla bean ice cream and pistachio dust.
- Coconut and pandan leaf panna cotta with raspberry sorbet, diced fruits and white chocolate sauce.
- Lemon parfait with citrus salad, Tahitian lime curd and soft meringue. A tangy finisher.
- Seasonal fruit soufflé, a light fluffy finish to your dinner, yet full of rich heavy flavours.
- Passion fruit jelly with kiwi fruit sorbet and fresh spun strawberry floss.
- Dark chocolate tart with vanilla marscapone, blueberry couli and toasted macadamia nuts.



All menus' are subject to change without notice due to seasonal availability. Remember they are only a guideline, as an individual menu can be created upon request.

MEET THE CHEF
A DINING EXPERIENCE LIKE NO OTHER