



## MENU

### ENTRÉE

Warm Tartlet of Caramelised Onion, slow baked Vine Ripened Tomato and rich Persian Feta.

Red wine Spiced Pear, Gorgonzola with roast Hazelnut, Rocket and Watercress salad.

Roast spiced Butternut Pumpkin tossed with Woodside Goat's Cheese, Spinach and Chickpeas and toasted Almonds.

Sugar cured Tasmanian Salmon with shaved Fennel, Ligurian Olives, fresh herbs, Saffron and Crème Fraiche.

Warm Puff Pastry Tart, vine ripened Tomato Thyme and Heidi Gruyere.

Vine Tomatoes, tossed with a soft Goat's curd, Basil Pesto, served with Prosciutto wrapped Grissini.

Smoked Chicken tossed with roasted vegetables, baby Cos and a roast Garlic Aioli, topped with shaved Parmesan.

### MAIN

Crispy pork belly with Mashed Potato, Caramelised Pear and a seeded Mustard sauce.

Grilled Corn-fed Chicken Breast with marinated Eggplant, slow baked Tomatoes, Basil and Pine Nut dressing.

Roast Angus Sirloin, grilled Field Mushroom, baby Spinach, topped with Porcini butter and a red wine jus.

Seven hour braised Junee Lamb leg with Mashed Potato and baby beans.

Classic Braised Veal "Osso Bucco" with Risotto Milanese.

Pan-fried Kingfish on an Almond spiced Cous Cous with Chermoula and minted yoghurt.

Baked Salmon Fillet with an Olive and herb Crust, Broccolini, Almonds and grilled Lemon.

### DESSERT

Vanilla bean Panna Cotta with Berry compote.

Dark Chocolate Parfait with Champagne poached Pear and rich chocolate sauce.

Apple and Honey, cinnamon Crumble with whipped Cream.

Rhubarb and Vanilla Crème Brulee.

Treacle Tart with Crème Fraiche

Selection of Cheese with Lavosh, Dates and Pears.

Please note that menu is subject to seasonal availability