

A U T U M N M E N U

Groups of 10 or more - Restaurant bookings only.
Tuesday 4th March 2008 - Sunday 1st June 2008
\$60.00 per person - 3 Course Meal for Lunch
\$70.00 per person - 3 Course Meal for Dinner



Beverage Package: 3 hours \$35.00 or 4 hours \$40.00
Includes tap beer, soft drinks, juices and bottled wines of
Pepperilly Estate Sauvignon Blanc Semillon,
Pepperilly Estate Red and Banrock Station Sparkling

ENTREE

- PORCINI AND GOLDEN SHALLOT RISOTTO
WITH POACHED QUAIL EGG, CHICKEN AND BASIL EMULSION
OR
- ASSORTED SEAFOOD AND GARDEN PEA CRUMBLE,
PRESERVED LEMON AND HERB CRUST
OR
- STEAMED ASPARAGUS AND CRUNCHY GOAT'S CHEESE SALAD, VERJUICE DRESSED
LEAVES AND PERSIMMON JELLY

MAIN COURSE

- GERALDTON PINK SNAPPER
WITH POTATO PUREE WITH ENDIVE AND CRAB BUTTER
OR
- TWO WAY DUCK WITH TARTLET CONFIT LEG, PINK GRAPEFRUIT MARMALADE
AND SEARED BREST, MUSTARD SEASONED CABBAGE
OR
- 30 DAY DRY AGED SIRLOIN FROM THE CHAR GRILL ,
CORNED BEEF HASH, ONION RINGS AND SAUCE BÉARNAISE

Panache vegetables with toasted almond beurre fonds

DESSERT

- TRIPLE CREAM FRENCH BRIE, FIG PASTE AND FAVOUILLE
OR
- APPLES THREE WAYS: TRIFLE, GELATO, FRITTER
OR
- FLOURLESS CHOC CHERRY CAKE
WITH MILK CHOCOLATE AND KAHLUA MOUSSE

COFFEE ,TEA & BISCUITS

EXECUTIVE CHEFS: RICHARD HINSON & ANGELO NICI
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