



## *Summer Limited Ala carte Menus 2009/2010*

### *Entrees*

#### **Prawn and Lemon Arancini**

Red Oak leaf & caramelised Pear salad, roasted Garlic & Chive aioli

#### **Quail Saltimbocca**

Buttered shimeji mushrooms, Apple Balsamic reduction

#### **Mediterranean Vegetables Tart Tatin**

Char grilled Eggplant, capsicum & zucchini, ricotta, basil pesto

### *Mains*

#### **Crispy Battered Atlantic Salmon Medallions**

Seaweed, pickled Japanese salad

#### **Berkshire Pork Cutlet**

Creamed Cauliflower & Potato, swiss chard, peach chutney

#### **Slow Braised Angus Beef Short Rib**

Melange of baby vegetables, merlot and speck jus

### *Desserts*

#### **Pistachio & Saffron Kulfi**

Star Anise cream

#### **Chocolate and Cherry Terrine**

#### **Trio of Sorbets**

Marshmallows, Belgian Waffle crisp