



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

### **Menu A**

#### **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



## **Menu B**

### **Entrees**

Half dozen freshly shucked Natural Pacific Oysters

Chilled Smoked Salmon Vichyssoise

Yarra Valley Salmon Roe, parmesan croute

Slow roasted Beef & Caramalised Onions Ravioli

Red pimento sauce

### **Mains**

Tea smoked corn fed Chicken

Fetta Polenta cake, Zucchini ribbons, chilli maple jus

Veal Cutlet

Broad beans, potato and lentil ragout

Goat Biryani

Slow cooked goat, inter-layered with saffron flavoured basmati rice,  
indian spices, raita, pappadum and baby mango pickle

### **Desserts**

White Chocolate Mojito Cheesecake

Crushed shortbread, Almond and mint

Iced Passionfruit Souffle

Red currant and lychee salad

Selection of Cheeses

Served with dried fruits, Water crackers & Lavash crisps