

Dining Items, Summer 2012

Entrée

kingfish carpaccio
daikon, vanilla, lime and cucumber salad, sesame tuille

verjuice poached crystal bay prawns
avocado panacotta, russian salad

lime-cured salmon
tomato 'pain perdu', fennel puree, saffron aioli

tartlet of tomato tartare
asparagus, red wine vinegar cream, frisee salad, chive oil (V)

sweetcorn agnolotti
corn emulsion, truffle oil, shaved pecorino (V)

heirloom tomato terrine
baby vegetable salad, basil sorbet, white gazpacho, black olive crumbs (V)

butter poached chicken caesar salad
white anchovy, regiano, candied pancetta, quail egg

cherrywood smoked duck
chicken liver parfait and cherry jelly sandwich, cherry balsamic, dandelion leaves

ras el hanout spiced lamb fillet
persian fetta fritter, carrot, fennel and sorrel salad, pomegranate syrup

wagyu bresaola
smoked manchego arrancini, vincotto jelly, rocket oil, baby celery salad

Main Course

crisp-skinned salmon fillet
pea and crayfish ravioli, buttered baby potatoes and cucumber, shallot dressing, fennel oil

pistachio-crushed barramundi
caramelised chicory and baby carrots, orange and verjuice vinaigrette, asparagus fritter

pan roasted breast of free range chicken
corn, piquillo and broad bean crushed potato, leek and truffle veloute, snow peas

breast of free-range chicken
creamed kipflers, smoked tomato and baby vegetables, fried zucchini flower

honey-roasted breast of duck
grilled duck leg sausage, caramelised pineapple, potato fondant

szechuan spiced 24-hour pork belly
seared hervey bay scallops, bok choy, chilli roasted apple

roasted lamb cutlets
goats' cheese and basil mousse, summer cabbage, olive, tarragon jus

grilled loin of lamb
confit shoulder croquette, moroccan-spiced eggplant salad, summer leaves, leek and mustard vinaigrette

pan-roasted gippsland eye-fillet
lemongrass dumplings, spring baby vegetables, ginger and kaffir lime jus

chargrilled gippland eye fillet
beef-cheek stuffed potato, creamed shallots, baby spinach, gribiche dressing

Dessert

rich chocolate pave,
buttermilk sorbet, salted caramel sauce, honeycomb

vanilla bean and raspberry pannacotta,
confit raspberries, champagne syrup

warm espresso and valhrona chocolate tart,
whiskey ice-cream, vanilla emulsion

spiced grilled pineapple,
coconut rice pudding, coconut and mango samosa

toasted caramelised brioche,
drunken berries, crème fraiche ice-cream