

MENU
Formal Sit-Down Menu

Cold Entree

Tomato sorbet & tomato compote, Parmesan wafers, infused basil oil
Pink grapefruit, cashew & toasted coconut salad, palm sugar/lime dressing
Terrine of goat's cheese, poached tomato and baby leek, walnut oil dressing
Atlantic salmon gravlax, seared scallops, potato crepe, flying fish roe
Terrine of Harvey Bay scallops, baby leeks, saffron, walnut oil/Champagne vinaigrette
Tian of "SA" blue swimmer crab w/avocado and tomato concasse
Salad of "San Danielle" prosciutto, poached pear, Marché, salsa verde
Homemade charcuterie selection, cornichons, olives, warm sour dough toast

Hot Entree

Burney Island Mussel and saffron soup
Quail tortellini, organic spinach, soffritto, Sherry jus
Seafood consommé, prawn/tarragon quenelle
Pithiviers of wild mushrooms, tarragon butter sauce
Dutch cream potato gnocchi, sage butter, marinated artichoke, Regianno
Coddled ocean trout, wilted spinach, crisp leeks, infused herb oil, salmon roe
Snapper quenelle, squid, tarragon, tomato, champagne beurre blanc
Steamed chicken liver mousse, Madeira jus, poached baby turned turnips, glazed eschalots
Live Lobster raviolo, steamed white asparagus, Muscadet butter sauce "Market price"
Steamed crab & scallop parcel, organic leek compote, sauce Antiboise
Ragout of asparagus/artichoke with chestnut hearts, roasted walnuts, sweet tomato confit
Veal sweetbreads pan-fried, heirloom carrot gateau, sauce "Dix a Dix"
Ragout of shellfish, champagne veloute, leeks, tarragon, flying fish roe
Lobster quenelle, squid, tarragon, leek, tomato, champagne beurre blanc, Sevruga Caviar "Market price"
Steamed crab quenelles, organic vegetable ragout, sauce Nantua
Citrus marinated Ocean trout, orange Confit, basil oil and salmon roe

Main Course

Grilled fillet of grain-fed beef, Bordelaise sauce, roasted bone marrow, celeriac puree
Grilled grass-fed sirloin, ragout of wild mushrooms, Sherry jus
Poached tenderloin of beef, glazed baby vegetables, horseradish cream, Muscat jus
"Rangers Valley" Rib of beef, aged 6 weeks, Béarnaise sauce "Market price"
Crepinette of oxtail stuffed with parsley, raisins and brioche, cooking juices
"Rangers' valley" beef cheek "Daube" slowly braised, red wine and mirepoix
Roasted rib eye of lamb, crushed fresh peas, truffle scented jus
Slow roasted young loin of lamb; fine ratatouille, tomato essence sauce
Roasted saddle of venison, sauce Poivrade, glazed beetroot, roasted parsnip puree
Fillet of veal baked in herb/salt crust, English spinach, veal/shiraz jus, organic carrots & peas
Rack of veal "en crepinette" with mushroom farce and onion soubise
Free range roasted Chicken with orange, cumin and fennel
De-boned spatchcock stuffed, spinach, preserved lemon, Parmesan, pan-juices
Roasted breast of Spatchcock, ravioli of confit of leg, morels with white asparagus, truffle jus

Grilled duck breast, confit leg, poached garlic, tomato preserves, eschalot vinaigrette
Grilled duck breast, crepinette of leg, braised red cabbage, red currant jus
Confit of Atlantic salmon, English spinach, Cabernet sauce
Escalope of Atlantic salmon "comme Chez Troisgros" sorrel sauce
Pan-fried fillet of Snapper, golden potato scales, ginger/turmeric tomato sauce
Grilled fillet of "Cone Bay WA" wild Barramundi, roasted cauliflower, almonds, currants
Baked and butterflied flathead with fine herb crust with shaved baby fennel
Served with Aioli, rouille and lemon in gauze

To accompany the main course, selected by our chefs
Potato and parsnip gratin
Roasted chats potatoes, fresh rosemary, garlic
Steamed pilaf rice
Buttered couscous, sautéed onions, sultanas, roasted almonds
Steamed broccolini, extra virgin olive oil
Roasted heirloom vegetables
Steamed baby green beans, sherry vinegar, eschalots
Green salad, apple cider vinegar, Dijon mustard dressing
Cauliflower, olive and turmeric salad

Sour dough bread, lightly salted butter

Cheese

Selection of premier cheese with dried muscatels, preserved fig, fresh pear and Pane Croccante
Salad of Fourme d'Ambert with watercress and rocket

Dessert

Warm Tarte Tatin, homemade Marsala cream, vanilla bean ice cream
Rhubarb clafoutis, frangipane, lemon-scented cream
Orange & passionfruit bavaois, burnt caramel orange sauce
Chocolate "Louis XV" wild pistachio crème anglaise
Nougat semifreddo, espresso coffee granita
Vanilla bean bavaois, raspberry coulis, fresh berries
Homemade zuccotto of mascarpone, chocolate, toffee almonds, candied fruit
Lyla's Pavlova, cream, passionfruit curd, berries, candied pineapple

Petit fours,

Homemade Nero's
Almond tuiles
Lemon meringue tartlet
Vanilla cream & berry tartlet
Homemade nougat
Caramel and walnut tart
Pistachio shortbread
Biscotti
Vanilla and caramel profiterole
Date, rose water, orange pastries

Coffee + Tea

Fair-trade Village Roasters coffee, Ovvio Organic tea selection, palmiers and Darren's hand-made chocolates

Options

Canapé's on arrival | Alternate serve | Degustation menu

Please feel free to contact our office for a personalised menu and quote. Special pre fixed menu options available upon request; we also offer a variety of dietary options upon request