

Table D'Hote Menu
Three Courses 99

Supplement With Point Signatures

Flambé Prawns <i>LG</i> Red Curry Sauce Rice Pilaf Pineapple Salsa Pernod	15
Steak Diane <i>D</i> Eye Fillet Medallions Cognac Mushrooms Beans Speck Dauphine Potato	15
Crêpes Suzettes <i>D,V</i> Grand Marnier Orange Ice Cream Butter Crumble	10

Entree

5 Oysters *LG*
Bloody Mary Sorbet | Vodka | Thai Basil

Quail Breast *D,N*
Sweet Potato | Goat Curd | Macadamia | Dukkah

Rock Lobster Soufflé *D*
Bisque | Fennel | Heidi Gruyère Cheese Wafer

Main

Market Fish *D*
Pumpkin | Quinoa | Fennel | Fish Velouté

Short Rib MB4 *D*
48hr Braised | Carrot | Kale | Potato | Onion

Lamb Rump & Neck *LG,D,N*
Cauliflower | Falafel | Yoghurt | Sumac | Pine Nuts

Dessert

Pistachio Gateaux *D,N,V*
Strawberry | Vanilla Ice Cream | Pistachio | Financier

Chocolate Tart *D,N,V*
Coconut | Cherry | Buckwheat Pastry | Hazelnut

Tasmanian Cheese *D,N,V*
Muscatel Grapes | Apple | Walnut Bread | Lavosh