

Table D'Hote Menu
Three Courses 105

Supplement With Point Signatures

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

Entree

Burrata *D*
Asparagus | Broad Bean | Salsa Verde | Grilled Bread
Twice Baked Gruyère Soufflé *D, N, V*
Onion Soubise | Watercress | Walnut | Parmesan
Rannoch Farm Quail *D, N*
Charred Spring Onion | Honey Orange Glaze | Dukkha

Main

Market Fish *D, LG*
Asparagus | Spinach | Yuzu Beurre Blanc | Garden Herbs
Braised Short Rib *D*
Pomme Purée | Mushroom | Dutch Carrot | Bone Marrow Jus
Sous Vide Lamb Rump *LG, D*
Piperade | Grilled Broccolini | Black Olives | Mint | Pan Jus
Twice-cooked Duck Breast *LG, D*
Puy Lentils | Witlof | Currant | Rosemary | Jus

Dessert

Coffee Tiramisu *D, N*
Crèmeux | Chocolate Soil
Mille-Feuilles *D, V*
Mascapone | Cream Pâtissière | Seasonal Fruit
Tasmanian Cheese *D, N, V*
Muscatel Grapes | Apple | Walnut Bread | Lavosh