

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   Fondant 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*  
Pumpkin | Truffled Goats Curd | Macadamia | Dukkah

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

Main

Market Fish *D*  
Fennel | Preserved Lemon | Velouté | Tomato

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

Lamb Loin *LG,D*  
Lentils | Parsnip | Broad Beans | Snow Pea | Olive Sauce

Dessert

Opéra Gâteaux *D,N,V*  
Coffee | Hazelnut | Coconut | Chocolate

Huon Apple *D,N,V*  
Rhubarb | Cider Cake | Walnut | Caramel Ice Cream

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