

Table D'Hote Menu
Three Courses 105

Supplement With Point Signatures

Flambé 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

Heirloom Tomato Salad *D, N, V*
Mini Burrata | Basil | Rocket | Truffle Balsamic | Pine Nut

Rock Lobster Soufflé *D*
Fennel | Fish Velouté | Pernod | Cheese

Rannoch Farm Quail Breast *D, N, V*
Butternut Pumpkin | Dukkah | Garlic Chive Sauce | Cashew

Main

Market Fish *D, N*
Asparagus | Macadamia Nut | Lemon | Micro Greens

Braised Short Rib *LG*
Red Cabbage | Sour Cherry | Sumac | Brandy

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

Duck Breast *LG, D, N*
Sweet Potato | Chestnut | Broccolini | Smoked Almond

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