

1907

Prelude

Shucked to order (3 serves)
Oysters natural or Oysters kilpatrick

Seared Hervey Bay ½ shell scallops,
tarragon butter leeks and Avruga caviar
(3 serves)

\$10 each

Table d'hôte Lunch Menu

Mains \$45 per person
Two courses \$55 per person
Three courses \$68 per person

Optional
Prelude \$10 each
Sides \$ 10

(Please enjoy complimentary house-made bread selection and petite fours and a glass of house wine or beer)

Entrée

Marinated baby beetroot, whipped blue cheese, pine nut
poached rhubarb, frisée salad

Roast quail breast & braised leg with corn puree
pancetta & quince sandwich

Creamy English spinach soup, lobster dumpling

Main

Pan fried barramundi, tiger prawn
eggplant caponata, house made linguini

Roasted cutlet of organic lamb, lamb shank ragout
caramelized shallots, pea puree and bread sauce

Porcini and black truffle risotto with sautéed wild mushroom

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Grill Menu

Accompanied with sautéed baby vegetables,
thyme & rosemary crumbs, fresh horseradish mousse, choice of:

Cape Grim, grass fed Black Angus tenderloin medallions 200g

Beef City, grain fed Black Angus scotch fillet 300g

Fresh Tasmanian salmon 200g

Sides

Caesar salad with crispy
pancetta and anchovies

Honey roasted pumpkin with toasted
almond flakes

Hand cut potato frites

Sautéed mixed forest mushrooms

All 10

Dessert

Assiette of house-made ice cream & sorbet

Coconut panna cotta, berry macaroon, red wine + dark chocolate granita

Cheese

“Chariot de Fromage”
Selection of farmhouse and artisan cheese
from the trolley

3 selections 27

2 selections 19

1 selection 13

Mains \$45 per person

Two courses \$55 per person

Three courses \$68 per person

Cheese course at additional prices

Optional

Prelude \$10 each

Sides \$ 10

*(Please enjoy complimentary house-made bread selection and petite fours and a
glass of house wine or beer)*