

## *Entrées*

*Gravlax of cured Ocean Trout, rocket & Pistachio salad, Gin & tonic gel*

*Twice oven baked Gruyere & Spinach soufflé*

*Juniper infused Duck breast, beetroot puree, orange & fennel*

*Braised Pork belly, apple veloute, goat's cheese, candied walnuts, master-stock glaze*

## *Plat principal*

*Lobster, Prawn & Blue Swimmer crab Ravioli, Limoncello & dill cream*

*Ora King Salmon, sweet potato, heirloom vegetables, lime hollandaise*

*Chicken Supreme Provençal, dauphinoise potatoes, confit tomato & green olive sauce*

*Braised Lamb shank, Truffle Mash & port wine jus*

*Gnocchi with Ricotta, roast pumpkin, basil, crisp kale & spiced tomato concasse*

## *Sides \$7.00*

*Rocket, Pear & Parmesan Salad*

*Pommes Frites*

## *Desserts*

*Chocolate Fondant, peanut butter & Whisky ice cream*

*Passionfruit & lime Crème Brulee, raspberry sorbet, 'Yea' Clotted Cream*

*Classic Tiramisu & coffee bean crème anglaise*

## *Les Fromages*

*Tarago River Jensen's Red, Milawa Blue – Victoria, Coeur de Lion, Normandy – France*

*\*Served with muscatels, quince paste, lavosh bread or Gluten free wafers*

*2 course \$55.00*

*3 course \$70.00*