

# TABLE D'HÔTE

## MENU

### Entrées

- Braised pork belly accompanied by seared scallops set on a native apple puree and shaved fennel salad (GF)
- Chilled roasted duck breast rested on a rocket and nut slaw finished with a cherry and white wine drizzle (GF)
- Salmon tartare served on chive blinis and accompanied by a caper and red onion compote then drizzled with blue gum infused olive oil
- Roasted baby beetroot, marinated feta, fresh figs on a micro herb salad topped with a wattle seed balsamic reduction (GF, V)

### Mains

- Seared beef tenderloin, on a bed of cauliflower rice, pea purée with a side celeriac remoulade and wattle seed vanilla glaze
- Prosciutto wrapped chicken breast pocketed with buffalo mozzarella rested on baby spinach and topped with bush tomato and avocado salsa (GF)
- Native pepper crusted barramundi baked then rested on a Asian salad mix topped Vietnamese pickles and lime sambal (GF)
  - Ricotta stuffed pumpkin flowers on a wine risotto, rested on baby leaves and finished with mascarpone and shaved parmesan (GF, V)

### Desserts

- Wattle seed panna cotta with apple sorbet, mango coulis and macadamia crumbs (GF)
  - Mixed berry romanoff served with double cream topped with tuile shards (GF)
- White chocolate and pecan tart served with a rhubarb compote and double cream

### Regional Cheese Platter \$25.90

- A selection of Victorian cheeses served with quince paste, dried fruit, nuts & water crackers. *(GF on request)*

### Extra indulgence - Affogato \$16.50

- Two Seasons espresso coffee, vanilla ice-cream with a shot of your favourite liqueur topped with an almond tuile.



## KIDS MENU (12 years and under)

### Mains

- Cheeseburger with chips
  - Fish and chips
- Chicken schnitzel sandwich with chips
  - Spaghetti Bolognese

### Desserts

- Home-made vanilla bean ice cream
- Deep fried vanilla ice cream with caramel sauce