

Summer 2010

Fine Bouche

Amuse Bouche

Gazpacho with Blue Swimmer Crab and Oscietra Caviar

Tartare of Black Angus, Crystal Bay Prawn with Mary Rose Ice Cream and Avocado Mousse

Grilled Scallop with Herbed Quinoa, Hawkesbury Calamari and Iberico Ham

Barramundi with Apple, Celery, Verjus and Wagyu Bresaola

Cocotte of Chicken with Foie Gras and Mushrooms

Angus Beef Tenderloin, Potato Terrine with Watercress and Red Wine Jus

Selection of Ripened Local and Imported Cheese from our Board (Supplementary \$20 per person)

Petit Sucré

Coconut Pannacotta with Mango Carpaccio

Affaire Chocolat

Coffee, Tea and Petits Fours

\$185 per person

Fin Bec

Amuse Bouche

Gazpacho with Blue Swimmer Crab and Oscietra Caviar

L'Escalope de Saumon à l'Oseille

Hiramasa Kingfish with Braised Kombu Marinère

Roasted Rack of Lamb with Aubergine Parmegiana

Selection of Ripened Local and Imported Cheese from our Board (Supplementary \$20 per person)

Petit Sucré

Affaire Chocolat

Coffee, Tea and Petits Fours

\$145 per person

In order to serve guests properly we advise that set menus are for the whole table only.

We have selected wines to accompany the menus. Please ask your waiter for details and costs.

Chef Patron Tony Bilson

Chef de Cuisine Alfonso Alés

Chef Pâtissier Jean-Charles Sommer

Fine Gueule

\$130 per person, three course

Amuse Bouche

Entrées

Sea Washed Sydney Rock Oysters (eight, extra oysters \$5 each)

L'Escalope de Saumon à l'Oseille

Tomato Gazpacho with Blue Swimmer Crab and Oscietra Caviar

Grilled Scallops with Herbed Quinoa, Hawkesbury Calamari and Iberico Ham

Tartare of Black Angus, Crystal Bay Prawn with Mary Rose Ice Cream and Avocado Mousse

Foie Gras with Baby Beets, Liquorice and Lime Dressing

Main Courses

Confit Snapper, Carrot and Apricot Purée with Lemon Dressed Vegetables

Hiramasa Kingfish with Braised Kombu Marinière

Barramundi with Apple, Celery, Verjus and Wagyu Bresaola

Cocotte of Chicken with Foie Gras and Mushrooms

Roasted Rack of Lamb with Aubergine Parmegiana

Angus Beef Tenderloin, Potato Terrine with Watercress and Red Wine Jus

Desserts

Soufflé Maison

Affaire Chocolat

Coconut Pannacotta with Mango Carpaccio

Ricotta Mousse with Caramel Spiced Banana and Banana Cream

Selection of Ripened Local and Imported Cheese from our Board

Coffee, Tea and Petits Fours

Side Dishes

Panache of Green Vegetables and Kipfler Potatoes with Escabeche Dressing \$15

Salade de Saison \$10