

# *October Table D' Hote*

## *Entrées*

*Bisque de crevettes*

*Prawn & Fennel Bisque served with Pecorino Rye Sourdough crust*

*Magret de canard fume*

*'Beechwood' Smoked Duck Breast served on mixed green salad, Goats cheese, caperberries, cherry tomatoes, pickled red onion & grape Mustard reduction.*

*Linguine aux champignons*

*House made Linguine, Mittagong Tunnel Mushrooms, Rocket, fresh shaved parmesan & Truffle Oil (veg)*

*Soufflé deux fois au four avec gruyere et les épinards*

*Twice oven baked gruyere & spinach Soufflé*

*Raviolis de fruits de Mer*

*Lobster, Prawn & Blue Swimmer crab Ravioli & Dill cream*

## *Plat principal*

*Poisson du Jour*

*"Humpty Doo" Northern Territory Saltwater Barramundi served with Moroccan quinoa, heirloom vegetables with Saffron Buerre Blanc*

*Cuisse de Canard Roti*

*Roast Duck Leg brined for 24 hours, slow cooked for 6, mixed greens, mini roast potatoes & Red Currant reduction*

*Filet de boeuf*

*Black Angus Eye fillet, 'Paris' Mash & Chocolate Port Jus*

*Double poitrine de porc cuite*

*"Picton Free Range" Twice Cooked Pork Belly, sweet potato puree, onion & apple veloute, master stock sauce*

*Carré d'agneau*

*Spring Lamb Rack, garlic herb crust, Rosemary & Sage Smashed Kipflers & Rosemary Port jus*

*A chef's selection of fresh market steamed vegetables  
accompany our meals*

## *Sides \$7.00*

*Sweet Potato strips with Rosemary Salt*

*Rocket, Parmesan & Pear Salad*

## *Desserts*

*Gin & Tonic Tartlet with Candied Lemon & lime, Juniper syrup &  
lemon sorbet*

*Hazelnut Jaffa Mouse Brownie, chocolate ganache & raspberries  
(gf)*

*Orange and almond cake with orange reduction (gf)*

*Lime & Ginger Crème Brule (gf)*

*Springtime 'Eton Mess', a selection of fresh blueberries,  
strawberries, served under a soft centred meringue (gf)*

*Les Fromages.....*

*Tarago River Jensen's Red, Gippsland Victoria  
Milawa Blue, Ovens Valley North East Victoria  
Kingfisher Creek, Double Cream Brie, Tasmania*

*\*Served with dried fruits, muscatels, quince paste & Lavosh  
bread*

*2 course \$55.00*

*3 course \$70.00*