



Menu Five

Tasting menu - for the discerning "foodie"

One from each course
Chef's selection of two hot and cold canapés
Home-Made Breads
Amuse bouche from the Chef

Ravioli of Salmon & Scallop with Shellfish Foam
Roast Quail with Pistachio & Apple
Sashimi of Tuna with Roast Onion & Anchovy Mayonnaise

Beignet of Pigs Trotter with Truffle Mash & Wild Mushrooms
Carpaccio of Beef Fillet with Wasabi Cream & Parmesan Crisps
Lobster & Confit Duck Terrine with Chutney & Brioche

Sorbet

Pan Roast Wild Barramundi with Celeriac Fondants and Saffron Vinaigrette
Morton Bay Bug, Mooloolaba King Prawn & Soft Crab with Asparagus
Roast Rack of Venison with Pear, Pancetta & Caramelized Pecans

Flaxton Sherry & Rosewater Trifle
Hot Berry Soufflé with Ice Cream & Coulis
Pineapple Tatin with Star Aniseed Ice Cream

Ash Goats Cheese
Triple Cream Brie
French Blue Fondambet

Fresh Brewed Coffee & Teas
Homemade Chocolate Truffles

\$80.00 per person

Please choose one from each course
Updated March 2010

