

**Set Menus 2008**

**3 Courses - \$85.00**

**4 Courses - \$98.00**

**Appetizers – (Choose 2)**

Vanilla Seared Scallops with Crab Salad and Blood Orange Glaze

Terrine of French Mushrooms with Port Wine and Baby Herbs

Grilled Blue Ridge Marron with Linguine, Clams and Choron Sauce

Grilled Quail Breast with Candied Beetroot and Chinese Cabbage

**Soups – (Choose 1)**

Chicken Consomme with Coriander and Shiitake Mushroom Ravioli

Cream of Asparagus with Caramelized Shallots

**Main Courses – (Choose 2)**

Dorper Lamb Cutlets and Braised Lamb Shank  
with Pea Puree and Roast Garlic

Grilled Stockyard Beef Tenderloin with Beef Cheek Ravioli and Wild Mushrooms

Roast Magret Duck Breast with Pumpkin and Cabbage &  
Braised Leg with Fennel and Orange Salad

Salmon Fillet with Orzo Pasta, Peas and Mascarpone Cream

**Desserts – (Choose 2)**

Citrus Panacotta with Warm Biscuits and Lemon Granita

Chocolate Trilogy

Hot Chocolate with Marshmallow, Bitter Chocolate Tart  
& White Chocolate Ice-Cream

Selection of Australian and European Cheese and Oaten Crackers

Chestnut Parfait with Espresso Jelly and Nougat

*Menus subject to change due to seasonal variations*