

Jeaser of the day

November 2009

Just a bite sized surprise to whet the palette

Entrée

Cream of confit garlic and roasted cauliflower soup

Pan fried prawns, mango, cucumber and passion fruit salsa, Avocado and lime oil

Salmon gravlax, cured with dill and gin upon a warm blinis and wasabi dressing

Tempura sweet bread with banana and garlic rosti, pickle ginger salads

Sorbet of the day

A palette cleanser

The main event

Chard grilled eye filet served medium rare with Grilled capsicum and aubergines dauphinois and cèpes jus

Baked lamb rump, marinated in coriander seeds, yoghurt and garlic served a roasted broccoli mash and sweet garlic jus

The French treat

Confit duck leg served with gourmet potato, cooked in goose fat, served with onion marmalade

Pan fried fish of the day, pine nuts and fennel crusted served upon a creamed leek and beetroot ragout.

Dessert

Nemesis chocolate cake served with a fruit coulis

Ormlie cheese plate

Boysenberry clafoutis, served warm with a caramel sauce and rum and raisin ice cream.

Warm Apple Tarte Tatin and mascarpone

Sixty Five Dollars