

Summer 2010

Fine Bouche

Amuse Bouche

Dressed Crab, Verjus Gelée, Pink Radish and Black Grape

Tartar of Abalone and Black Angus, Beetroot Carpaccio and Horseradish Ice-Cream

Roasted Scallops with a Leek and Mango Fondue, Champagne Beurre Blanc

Hiramasa Kingfish with Braised Octopus, Cauliflower and Black Olives

Roasted Partridge 'en Canapé' of Smoked Pain Perdu and Foie Gras

Dry Aged Black Angus Striploin Façon 'Niçoise'

Petit Sucré

The Raspberry and the Rose

Autour Du Chocolat

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

Coffee, Tea and Petits Fours

\$165 per person

Fin Bec

Amuse Bouche

Dressed Crab, Verjus Gelée, Pink Radish and Black Grape

A 'Risotto' of Organic Pearl Barley with Roquefort and Southern Highland Mushrooms

Aromatic Confit of Ocean Trout, Haricot Blanc Cream, Iberico Ham and White Tomato Emulsion

Suckling Pig with Black Pudding, Pigs Trotter and Bean Ragout

Petit Sucré

Autour Du Chocolat

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

Coffee, Tea and Petits Fours

\$135 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

Manager and Sommelier Andrew Cullen

Fine Gueule

\$120 per person, three course

Amuse Bouche

Entrées

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

Tartare of Abalone and Black Angus, Beetroot Carpaccio and Horseradish Ice-Cream

A 'Risotto' of Organic Pearl Barley with Roquefort and Southern Highland Mushrooms

Dressed Crab, Verjus Gelée with Pink Radish and Black Grape

Roasted Scallops with a Leek and Mango Fondue, Champagne Beurre Blanc

Main Courses

Hiramasa Kingfish with Braised Octopus, Cauliflower and Black Olives

Aromatic Confit of Ocean Trout, Haricot Blanc Cream, Iberico Ham and White Tomato Emulsion

Suckling Pig with Black Pudding, Pigs Trotter and Bean Ragout

Dry Aged Black Angus Striploin Façon 'Niçoise'

Roasted Partridge 'en Canapé' of Smoked Pain Perdu and Foie Gras

Desserts

Autour Du Chocolat

The Raspberry and the Rose

Crème Brûlée

Blood Peach Soufflé

Selection of Ripened Local and Imported Cheese from our Board

Coffee, Tea and Petits Fours

Side Dishes

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

Heirloom Tomatoes, Spanish Onions and Olives in a Basil-Sherry Dressing \$10