

## *Sample 4 Course Menu*

### **Amuse Bouche**

Cauliflower, parsnip & truffle soup, chives (v, gf)

### *Entree*

#### **Heirloom Beetroot Salad,**

orange, whipped ricotta & goats' cheese (v, gf)

#### **Zucchini Flower,**

filled with scallop mousseline, lightly steamed, citrus beurre blanc (gf)

#### **Country Terrine,**

pickled spring vegetables, tarragon mayonnaise (gf)

### *Main*

#### **Seared Duck Breast,**

confit duck leg bonbon, butternut pumpkin puree, pistachios,  
spiced blackberry sauce

#### **Tortellini,**

filled with Moreton Bay bug & prawn, sweet mustard fruit beurre blanc

#### **Quail Ballotine,**

filled with truffle & chicken farce, 5 spice confit & fried quail legs,  
leek & mushroom, parsley puree, chicken jus (gf)

#### **Angus Beef Fillet, Chargrilled,**

herb crusted bone marrow, asparagus, potato puree, shallot jus

**Upgrade +\$15**

### *Dessert*

**Strawberries 'Romanoff'** (v, gf)

**Raspberry Souffle,** white chocolate sauce (v, gf)

**Vanilla Panna Cotta,** variations of berries (gf)

**Cheese,** selection of local & imported cheeses (v)

**\$80 Per Person**