



## Luncheon 2018

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**Tasting Plate** *(To share) including a glass of Sittella Sparkling on arrival*

Warm Turkish Bread & Dip

Virgin Mary oysters

Chicken & Macadamia nut Terrine with pear & saffron chutney

Smoked Salmon rosette, celeriac, apple, horseradish

Slow cooked Pork Belly with plum glaze, seared Scallops

Jamon Serrano compressed watermelon

Rabbit pie with caramelised red onions

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### Red Emperor

Smoked salmon crumble, warm potato salad, grilled Asparagus tips, & chardonnay cream

### Chicken Breast

Pot roasted free range breast, Gruyere cheese, Parma ham on pumpkin hash, tomato sugo, piquant sauce

### Beef Fillet

Seared, with prawn & garlic cream, - braised brisket pie, woodland mushrooms, garlic scented pommes puree

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### Strawberries

Strawberries, crisp brandy snap, crushed Passion fruit & vanilla bean Ice-cream

### Citrus

Tangy lemon & lime tart, toasted meringue, sorbet & jelly

**\$ 92.50 pp**