

Winter 2009

Fine Bouche

Cannelloni of Tasmanian Ocean Trout, Celeriac and Spanner Crab Remoulade
Sashimi of Crystal Bay Prawns with Braised Bangalow Pork Neck
Tarte Fine of Roasted Scallops with Silver beet, Veal Sweetbreads and Périgord Sauce
Pan Roasted Hiramasa Kingfish, with Romesco Sauce and Textures of Onion
Roasted Partridge 'en Canape' of Smoked Pain Perdu and Foie Gras
Dry Aged Black Angus Sirloin with Truffled vegetables 'en Cocotte' and Polenta
Petit Fromage Affiné
The Chestnut and the Pear
Assiette of Dark Bitter Chocolate
Coffee, Tea and Petits Fours

\$165 per person

Fin Bec

Cannelloni of Tasmanian Ocean Trout, Celeriac and Spanner Crab Remoulade
Tarte Fine of Roasted Scallops with Silver beet, Veal Sweetbreads and Périgord Sauce
John Dory, Artichoke Barigoule and Cherry Tomato Coulis
Roasted Partridge 'en Canape' of Smoked Pain Perdu and Foie Gras
Petit Fromage Affiné
Assiette of Dark Bitter Chocolate
Coffee, Tea and Petits Fours

\$135 per person

*So that we can 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

Chef Patissier Jeremie Mantelin

Entrées

Sea Washed Sydney Rock Oysters (eight, extra oysters \$5 each)
Sashimi of Crystal Bay Prawns with Braised Bangalow Pork Neck
Consommé à L'Oignon Dorée
Cep Mushroom and Truffle Spelt Risotto, Yolk of Quail Egg
Cannelloni of Tasmanian Ocean Trout, Celeriac and Spanner Crab Remoulade
Tarte Fine of Roasted Scallops with Silver beet, Veal Sweetbreads and Périgord Sauce
Gateau de Foie Blonde and Marron Salad with Superior Oscietra Caviar

Main Courses

Hiramasa Kingfish, with Romesco Sauce and Textures of Onion
John Dory, Artichoke Barigoule and Cherry Tomato Coulis
Confit Coral Trout with Jerusalem Artichoke and Sauce Forestière
Loin of Venison 'Nouveau Monde'
Ballotine of Suckling Pig, Sweet Potato, Braised Fennel and Anisette Whey.
Dry Aged Black Angus Sirloin with Truffled vegetables 'en Cocotte' and Polenta
Roasted Partridge 'en Canapé' of Smoked Pain Perdue and Foie Gras

Side Dishes

Warm Salad of Green Vegetables with Basil and Lemon Dressing \$15
Mixed Salad of Lettuces with Extra Virgin Olive Oil \$10

Desserts

Selection of Ripened Local and Imported Cheese with Fresh and Dried Fruits
Pistachio Biscuit with Lemon Curd, Finger Lime and Yoghurt Sorbet
The Chestnut and the Pear
Orange Soufflé with Spiced Chocolate Sauce and Grand Marnier Ice Cream
Caramelised Pineapple with Olive Oil Pannacotta
Assiette of Dark Bitter Chocolate
Coffee, Tea and Petits Fours \$8.50

Entrées \$35 Main courses \$50 Desserts \$35

Coffee, Tea and Petits Fours included with desserts or cheese