

# *August Dine In Menu*

## *Entrée*

Salad of Roasted Duck Breast, Peppered Beetroot Relish, Watercress,  
Pomme Fritter

Tiger Prawn Salad, Tian of Avocado Salsa, Caponate, Sweet Chive Oil  
Glazed Pork Belly, Muscatel and Apple Compote, Mizuna

## *Main*

Tenderloin of Veal, Saute Spinach, Oyster Mushroom, Miso, Fondant  
Potatoes,  
Sake Jus

Marinated Lamb Loin, Colcannon, Caramelized French Shallots, Thyme  
Reduction

King Fish Fillet, Pink Eye Potato Puree, Sugar Snap Peas, Asparagus,  
Crustacean Consommé

## *Desserts*

Chocolate Delice, Poached Black Cherries, King Island Cream

Strawberry and Pistachio Tart, Belgian White Chocolate Ice-cream

Jasmine Tea Crème Brulee, Spiced Lychees

2 Courses for \$38 per person

3 courses for \$50 per person

*Head Chef – James Barton*