
WINE LIBRARY 3 COURSE MENU

Entrée, Main & Dessert **\$80 pp**

*Please note that all menus are subject to change according
to seasonal variations and availability of produce plus
prices are subject to review.*

ENTREES

Duck Liver & Foie Gras Paté w Toasted Brioche & Chutney

OR

Ballotine of Salmon
w Horseradish Cream, Beetroot Relish & Green Bean Salad

OR

Goat Cheese Beignets
w Honey, Almonds & Tomato Chilli Jam

MAINS

Grilled Brine-Cured Pork Chop
w Creamed Sauerkraut, Potato Bacon & Leek Roulade, Sweet Mustard

OR

Crispy Duck Leg Confit
w Ham Hock Garbure, Onion Puree & Roast Carrots

OR

Today's Fish - Subject to the Weather & the Whims of the Chef
as described by your Waiter

DESSERT

Crème Brulee w Roast Fig, Mascarpone, Honey and Almonds

OR

Seasonal Fruit Tart as described by your Waiter
w Goat's Curd Ice Cream

OR

Iced Chocolate Parfait w Orange & Saffron Sorbet

If you have special dietary requirements please do not hesitate to notify your waiter.

Gratuities welcomed for good service
One account per table, no cheques.
15% surcharge applies for public holidays

