

LATE DINNER MENU

APPETISER

Hummus dip

A smooth blend of chickpea and tahini with a hint of mint, served with crisp lavosh

Roasted Red Capsicum Dip

Fresh roasted capsicum blended with Australian cream cheese and tapenade, served with golden baked water crackers

ENTRÉE

Duck Terrine

Tender confit duck terrine wrapped in prosciutto, accompanied by a wild berry relish and cornichons

Smoked Salmon & Avocado

Smoked Tasmanian salmon and avocado mousse, dressed with baby capers, red onion and tomato salsa

MAIN

Grilled Chicken Breast

Paired with a rosemary and thyme scallop potato, fresh seasonal vegetables finished with a sautéed mushroom jus

Victorian Farmed Eye Fillet of Beef

Paired with a rosemary and thyme scallop potato, fresh seasonal vegetables, onion marmalade and a rich red wine reduction

CHEESE TASTING PLATE

Chef's Selection of Local Cheese

Matched with a quince paste, golden crisp water crackers, and a spiced fruit loaf

DESSERT

An individual tasting plate of delicate desserts
