

SET MENU



DINNER AUTUMN 2017

Caramelised Garlic Bread

ENTRÉE

Beetroot Cured Kingfish
Pickled cucumber, Radish and shaved Fennel

Chicken Liver Parfait
Poached muscatels, sweet and sour onions
and **Bitton Orange Jelly** and Toasted Sourdough

MAIN

Pan-Fried Salmon Fillet
Pea and Sorrel Beurre Blanc and crispy Caper-Berries

Lamb Rump
Du Puy Lentils, Salsa Verde and **Bitton Rosemary Thyme Vanilla Oil**

DESSERT

Belgium Chocolate Mousse
Hazelnut and **Bitton Citrus Honey**

Bread and Butter Pudding
Crème Anglaise, Vanilla Bean Ice Cream
and **Bitton Orange Jelly**

TEA AND COFFEE

3 courses with Garlic Bread and Side Salad \$70 per person
2 Courses with Garlic Bread and Side Salad \$55 per person

Menu for 12 people or more
please advise of any dietary requirements
