

APPETISER

Hummus dip

A smooth blend of chickpea and tahini with a hint of mint

Roasted Red Capsicum Dip

Fresh roasted capsicum blended with Australian cream cheese and tapenade

ENTRÉE

Duck Terrine

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

Veloute of Kent Pumpkin Soup

Tortellono of goat's cheese, buttered croutons

MAIN

Seared Breast of Chicken

Stew of broad beans, peas, scallop potato, citrus sauce

Roast Fillet of Beef & Daube of Beef

Confit vegetable, scallop potato, onion marmalade and red wine jus

CHEESE TASTING PLATE

Chef's Selection of Local Cheese

Matched with a quince paste, gluten free crackers

DESSERT

Vanilla Bean Panna Cotta

With Poached Pear