

Late Dinner

APPETISER

House Made Dips
Selection of crisp breads

ENTRÉE

Pumpkin Velouté
Goats cheese ravioli, sage and brioche crumb

Roasted Quail
Mushroom, coriander and soy

MAIN

Seared Barramundi
Lime and jackfruit sauce, snow peas, carrots, asparagus

Braised Beef Cheek
Potato gratin, confit vegetables, red wine jus

CHEESE

Chef's Selection of Local Cheese
Quince paste, water crackers, spiced fruit loaf

DESSERT TASTING PLATE

Sticky Date Pudding
Butterscotch, crème fraîche

Vanilla Pannacotta
Sweet poached pear

FROM THE BAR

*Sparkling, Victorian Red and White Wine
Beer, Bourbon, Scotch, Gin, Rum, Vodka
Soft Drinks and Juice
Concluding with Coffee, Tea, Baileys, Cointreau, Frangelico, Port*