

Late Dinner

APPETISER

House Made Dips

Selection of crisp breads

ENTRÉE

Charcuterie

Duck terrine, chicken liver parfait, kangaroo carpaccio

Pumpkin Velouté

Goats cheese tortellini, sage and brioche pangritato

MAIN

Lightly Spiced Chicken Breast

Cauliflower and fennel cream, spinach, enoki mushrooms

Seared Beef Tenderloin

Potato rosti, seasonal greens, beurre maître d'hotel, red wine jus

CHEESE

Chef's Selection of Local Cheese

Muscateles, dried figs, cherry jam, water crackers, spiced fruit loaf

DESSERT TASTING PLATE

Sticky Date Pudding

Vanilla Pannacotta with Raspberry and Pistachio

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