

Spring 2009

Fine Bouche

Amuse - Bouche

Dressed Spanner Crab, Verjus Gelée with Pink Radish and Black Grape

Sashimi of Crystal Bay Prawns with Braised Bangalow Pork Neck

Tarte Fine of Roasted Scallops with Silverbeet, Veal Sweetbreads and Truffled Sauce

Pan Roasted Hiramasa Kingfish, with Sauce Romesco and Textures of Onion

Roasted Partridge 'en Canapé' of Smoked Pain Perdu and Foie Gras

Dry Aged Black Angus Sirloin with Truffled Vegetables 'en Cocotte' and Polenta

Petit Fromage Affiné

The Chestnut and the Pear

Sacher Chocolate 'dans tous ces états'

Coffee, Tea and Petits Fours

\$165 per person

Fin Bec

Amuse - Bouche

Dressed Spanner Crab, Verjus Gelée with Pink Radish and Black Grape

Organic Spelt 'Risotto' with Cep Mushroom, Green Asparagus and Black Truffle

Confit Cod with a Chanterelle Fricassée

Ballotine of Suckling Pig, Sweet Potato, Braised Fennel and Grilled Curd

Petit Fromage Affiné

Sacher Chocolate 'dans tous ces états'

Coffee, Tea and Petits Fours

\$135 per person

In order to serve guests properly we advise that set menus are for the whole table only.

We have selected wines to accompany the menus. Please ask your waiter for details and costs.

Chef Patron Tony Bilson

Chef de Cuisine Alfonso Alés Manager and Sommelier Andrew Cullen

Fine Gueule

\$120 per person, three course choice menu

Amuse-bouche

Entrees

Sea Washed Sydney Rock Oysters (eight, extra oysters \$5 each)

Sashimi of Crystal Bay Prawns with Braised Bangalow Pork Neck

Organic Spelt 'Risotto' with Cep Mushroom, Green Asparagus and Black Truffle

Dressed Spanner Crab, Verjus Geleè, Pink Radish and Black Grape

Tarte Fine of Roasted Scallops with Silverbeet, Veal Sweetbreads and Truffled Sauce

Main Courses

Hiramasa Kingfish, Romesco Sauce and Textures of Onion

Confit Cod with a Chanterelle Fricassée

Ballotine of Suckling Pig, Sweet Potato, Braised Fennel and Grilled Curd

Dry Aged Black Angus Sirloin with Black Truffled Vegetables 'en Cocotte' and Polenta

Roasted Partridge 'en Canapé' of Smoked Pain Perdue and Foie Gras

Petit-Sucre

Desserts

Sacher Chocolate 'dans tous ces états'

The Chestnut and the Pear

Lemon Gâteau with Poached Strawberries

Orange Soufflé with Spiced Chocolate Sauce and Grand Marnier Ice Cream

Selection of Ripened Local and Imported Cheese with Fresh and Dried Fruits

Coffee, Tea and Petits Fours

Side Dishes

Warm Salad of Green Vegetables and Kipfler Potatoes with Mediterranean Dressing \$15

Mixed Salad of Leaves with Olive Oil and Sherry Vinegar Dressing \$10