



TABLE D'HOTE MENU

sourdough flatbread + olive oil + balsamic

ENTREE COURSE

french onion soup + calvados + emmental cheese + walnut oil

terrine of poached ocean trout + crème fraîche + saffron dressing

salt-roasted organic baby beets + goats curd + black truffle emulsion

MAIN COURSE

snapper fillet + poached ocean prawn + asparagus + celeriac puree

braised shoulder of lamb + pea gel + pomme chateau + sauce diable

sirloin of grange beef + pomme puree + confit eschallot + sauce viande

SWEETS

steamed banana pudding + crème anglaise

chocolate marquise + orange gel + praline ice cream

cheese selection + truffle infused honey + apple salad + crackers

2 COURSES | 49

3 COURSES | 59