



## *Teaser of the day*

A small bite sized surprise to whet your appetite

## *Entrée*

Cream of roasted parsnip and parmesan Soup

Confit Duck leg rillettes served with Melba toast and onion jam

Salmon gravlax, cured with dill and gin upon a warm blinis and drizzled with wasabi dressing

Creamed Portobello mushrooms and pan fried sweet bread in calvados filo parcel, with a whole grain mustard sauce and caramelized apple.

## *Sorbet*

To cleanse you Palate

## *The main event*

Chard grilled eye filet of beef served medium rare with grilled capsicum, aubergines, dauphinois potato and shitake mushrooms sitting on a shallots jus

Black pepper crusted pork filet, with a cauliflower and parmesan mash, buttered Brussels sprouts and a garlic jus

Baked chicken thighs, stuffed with prawns, with green lentils and rich jus.

Pan -fried fish of the day with a celeriac puree, a courgette julienne and a beurre rouge

## *Dessert*

Nemesis chocolate cake served with a fruit coulis (the worlds best Chocolate cake!)

Ormlie cheese plate

Boysenberry clafoutis, served warm with a caramel sauce and Ormlie vanilla ice cream.

Banana and vanilla gratin served with a home made rum and raisins ice cream

67.50