

table d`hote menu

2 course \$35.00 & 3 course \$42.00

entrée

smoked salmon

oak smoked tasmanian salmon, sour cream and yarra valley caviar blinis, saffron paint

pork

sticky hickory smoked loin of pork salad, satay dressing and toasted peanuts

prawn

katsu king prawns with sesame salad and a sweet chilli dipping sauce

soup (v)

soup of the day served with grilled bread

mains

lamb

tagine of swan hill aromatic scented lamb, golden cous cous and grilled spinach bread

chicken

char-grilled breast of rosemary rubbed chicken, crushed chat potato cake, wild mushroom ragu and porcini powder

chickpea (v)

chickpea channa massala, vegetable biriyani and red roti bread

salmon

basil baked escalope of tasmanian salmon, basil mash, green pea puree and organic pea shoots

desserts

date

sticky date pudding, armagnac anglaise

brownie

warm dark chocolate brownie, white chocolate ice and a milk chocolate sauce

cheesecake

caramel cheesecake with toffee ice-cream and caramel sauce

chocolate

chocolate cake cake and rich clotted cream (gf) (n)