

## Table de Hote

\$45 Two Courses    \$50 Three Courses

### Entree

\_ dozen natural oysters

White pepper cured snapper fillets with juniper berries, dill leaves and grana cheese, lavosh crisp

Char-grilled lamb loin tips on pecorino and endive salad with capsicum and mint chutney

Medley of tropical melons with Westphalian ham, garnished with watercress and curly endives

Sweet potato and baby spinach frittata with rocket and witlof salad, tossed in double fused balsamic and garlic

### Mains

Peppered chicken breast chettinad with lemon rice and stir-fried green zucchini

Stuffed cabbage roll with cannellini beans and slow baked bell tomato, topped with tomato concasse, served with grilled green zucchini sticks

Grilled barramundi fillet, leek and potato fondant, blood orange segment and dill leaves, oyster vichy soisse

Seared pork cutlet with relished beetroot, lemon caper and sage sauce, dill kifpler potato

Stuffed lamb rump with goat cheese and sundried tomato on minted kifpler potatoes, topped with cucumber tzatziki with tabouli salad on the side

### Dessert

Honey and cardamom pudding with spiced pears and vanilla ice cream

Apple and jackfruit strudel with wildberry and rhubarb compote

Coconut and ginger pannacotta, crumbled macadamia praline, burnt orange and rosewater glaze