

Winter Grand Dining Room Menu

Open Friday & Saturday 5.30 – 8pm

3 Course Menu \$65pp

2 Course Menu (main and dessert) \$52pp

ENTRÉE

served with warm crusty baked rolls and butter

french onion soup | gruyere cheese on crusty bread

salted fish croquettes | house made lemon aioli | roquette _{gf available}

confit duck tartlets | chilli jam | orange zest

warm potato salad | almond tarragon pesto | cashew sauce _{gf & vegan}

MAIN COURSE

crispy skin salmon | potato mash | chorizo cream reduction | green peas _{gf}

300g aged porterhouse (cooked to your liking) freekeh | pomegranate | cumin roasted artichoke & corn | chimichurri sauce _{gf}

chicken breast stuffed w crab, chilli, garlic, lemon zest | roasted leek, parsnip, tomato | soy, orange & mustard sauce _{gf}

duck breast | burnt chicory | potato dauphinoise | duck jus _{gf}

rose harissa slow cooked lamb | pappardelle pasta | freshly shaved parmesan

orecchiette pasta | truffle oil | egg yolk | green peas | broccoli pesto _{vegetarian}

DESSERT

eton mess | strawberry coulis _{gf}

white chocolate & cardamom mousse | pistachio sponge

apple, rhubarb, pomegranate crumble | vanilla ice cream

ADDITIONAL SIDES \$6.90 each

minted green peas | chorizo _{gf}

broccolini | almond flakes _{gf}

roasted artichokes | hazelnut butter _{gf}

maple glazed chat potatoes | crispy maple bacon _{gf}

honey and cumin roasted baby carrots | rosemary _{gf}

Vue Grand