

Table de Hote

\$45 Two Courses

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Entree

½ dozen natural oysters

Fire Ice oysters (tomato, vodka & chilli granita)

King prawn cocktail on avocado and cilantro mousse, with calypso sauce

Julliene honey smoked duck, Corella pears, curley endives and peppermint salad, with double infused orange and mustard dressing

Cajun chicken on stuffed goat cheese portabello mushroom, with wild rocket and shaved parmesan salad

Mains

Spinach, ricotta and gorgonzola ravioli tossed in creamy pepperonata and roasted pine nuts, garnished with crisp pancetta

Roasted smoked honey duck legs Maryland on potato and pumpkin compote, grilled zucchini sticks and creamy Irish Mist orange sauce

Grilled chicken Kiev Boulanger with wild mushrooms and pumpkin risotto

Pan seared John Dory fillet on baby spinach and watercress frittata with Pernod and garlic buerre blanc

Rack of lamb Celestine with Lyonnaise potato timbale, green bean and kohlrabi, finished with light pinot glaze

Desserts

Lemon and ricotta cheesecake with lemon curd, cream friache and blueberry compote

Baked apple and jackfruit strudel with wild berry compote and vanilla ice cream

Honey and cardoman pudding with butterscotch sauce and vanilla ice cream