

ENTREE

French Onion Soufle

Twice cooked French onion and Bleu d'Auvergne soufflé, with manchego and brioche crust

Salmon

In house hot smoked New Zealand Kyo salmon on fennel and citrus salad, Lemon and Dijon vinaigrette and saffron aioli

Scallop

Seared Queensland scallops, morcilla sausage with a prawn, coconut and coriander bisque

MAIN COURSE

Duck

Brown sugar cured duck confit, braised white bean and bacon cassoulet, with sweet tomato and mustard jus

Beef

Pepper crusted aged Angus tenderloin, with potato and onion gratin, macedon of carrot and sultana chutney, black truffle jus

DESSERT

Chocolate

Hot chocolate and cinnamon ganache, apple doughnuts with fennel sugar, and fresh berry coulis salad