

Seasonal Menu

Dinner Menu

Spring / Summer
2019-2020



DINNER MENU

ENTRÉE

FROM THE SEA

Crayfish & prawn ravioli

Pea puree, tomato & herb dressing, leaves & crisp basil

Chargrilled octopus

Fried chorizo, cauliflower puree, fennel & baby herb salad (gf)

Salmon tarator

Tahini yoghurt, radish, pistachio & pepitas with coriander & parsley dressing (gf)

Pan-fried scallops

Honey & rhubarb pickle, ginger, wasabi & salted chilli

FROM THE FARM

Beef carpaccio

Toasted pine nuts, parmesan, crisp capers, with parsley & lemon dressing & baby basil (gf)

Glazed pork belly

Apple & fennel puree, summer radish & pea salad with salt & vinegar pork crackling (gf)

Shaved Italian prosciutto

Summer melon salad, tomato, cucumber, yoghurt & basil (gf)

Braised lamb shoulder

Roasted chick pea & sesame puree, herb crumb, cucumber dressing with a mint & dill salad

Roasted duck breast

Celeriac remoulade, salted egg yolk, toasted grains & roasted corn

FROM THE FIELD

Pan fried gnocchi

Spring pea veloute, lemon, pea & feta dressing, crisp leaves & tendrils (v)

Slow roasted carrot

Macadamia puree, black olive soil, carrot & cider dressing (gf, v)

Ricotta & goats cheese ravioli

White wine cream, radish, parsley and toasted hazelnut dressing & snow pea tendrils (v)

MAINS

FROM THE SEA

Roast snapper

Spanner crab croquette, zucchini and basil, orange beurre blanc sauce, dill & lemon dressing

Miso glazed salmon

Soy mushroom, Asian greens & cabbage soba noodles, with radish & sesame dressing & wonton crisp

Roasted blue eye cod

Prawn butter sauce, fennel salad with almonds, cucumber, grapes & chives (gf)

Pan-fried Australian barramundi

Borlotti bean cream, salsa verde, with summer greens, nasturtium leaf & lemon butter (gf)

FROM THE FARM

Free-range chicken breast

Roasted pumpkin puree, chilli and garlic fried broccoli, citrus & coriander salsa (gf)

Roast beef eye fillet

Butter mash potato, bois boudran sauce, crisp greens & red wine jus

Slow roasted spring lamb

Black garlic, zucchini, minted new potatoes, charred broccolini & lamb jus (gf)

Pressed pork belly

Cauliflower puree, radish, fennel & herb salsa, crisp leaves, smoked pork & chorizo jus (gf)

Slow braised beef short rib

Bacon & shallot crumb, spring peas, beans & sugar snaps, savoy cabbage, pickled cucumbers & red wine jus

FROM THE FIELD

Roasted eggplant

Spring greens, radicchio, salsa verde, pumpkin seeds & crisp leaves (gf, v)

Roasted sweet potato & pumpkin

Pickled carrot, seeds, crisps, grains & herb dressing (gf, v)

SALAD

Mixed leaf salad, cherry tomato, cucumber, fennel & olive oil dressing

BREAD

Freshly baked sourdough loaf served with Australian cultured butter & Murray River salt

DESSERT & CHEESE

White chocolate parfait

Roasted figs, honey, candied walnuts & toasted fruit bread (v)

Bombe Alaska

Lemon curd, flourless chocolate cake, Italian meringue (v)

Chocolate mousse

Summer berries, chocolate soil, freeze dried raspberry & lemon balm (gf, v)

Caramel sponge cake

White chocolate soil, salted caramel sauce with buttermilk & orange ice cream (v)

Snickers ice cream

Milk chocolate, meringue, peanut praline & popcorn powder (v)

Negroni pannacotta

Orange caramel syrup, candied fennel & orange salsa, lemon thyme & candied buckwheat crumble (v)

Summer fruit meringue

Chewy roasted meringue shell, custard cream, summer fruits & berry coulis (gf, v)

Orange & passionfruit jelly

Poached fruits, freeze dried fruits & viola flowers (gf, v)

Cheese platter to share

Australian & European artisan cheeses, quince paste, walnuts, lavosh, grissini & crisp flat bread (v)

Mini desserts - shared at the table or handed around

Please select three items

- Chocolate tart, caramel pearls, crème fraiche (v)
- Mini snickers ice cream, peanut praline, salted caramel (v)
- Strawberry mousse cake, fruit gel, lemon balm (v)
- Chocolate mousse, raspberry gel, chocolate soil (gf, v)
- Mini pavlova, vanilla cream, summer fruits, petals (gf, v)
- Warm jam doughnut, cinnamon sugar (v)
- Lemon curd tart, toasted oats, custard (v)
- Coconut panna cotta, passionfruit, pineapple, mint (v)
- Orange & passionfruit jelly, poached fruits, freeze dried fruits, viola flowers (gf, v, df)
- Baby macaron selection (gf, v)

TO FINISH

Espresso coffee & a selection of Temple teas with Kennedy & Wilson chocolates

ADDITIONAL SIDES

Additional selections per selection per person

SERVED COLD

Radicchio, baby cos & endive salad

Aged balsamic & Yellingbo gold extra virgin olive oil dressing (gf, v)

Rocket & pear salad

Candied walnuts, aged balsamic vinaigrette (gf, v)

Steamed green beans

Toasted almonds, mustard & lemon dressing (gf, v)

SERVED HOT

Roasted baby chat potatoes

Rosemary & roasted whole garlic cloves, lemon aioli (gf, v)

Steamed broccolini

Roasted garlic, olive oil & house fried shallots (gf, v)

Honey roasted carrots

Toasted fennel seeds, currants & tahini dressing (gf, v)

(gf) (gluten friendly*) indicates no gluten has been intentionally added
(nut friendly*) indicates no nuts have been intentionally added
(v) vegetarian (may contain egg, dairy products and/or honey)
(vg) vegan (contains no animal products)