

lunch and dinner

menu # 1

- two course \$55.00
- three course \$70.00

entree

risotto of roasted pumpkin & shallot

topped with grilled lamb fillet & herb pesto

pressed chicken terrine

asparagus & baby bean salad with orange & pear chutney

silky fish veloute

flaked salmon & dill gnocchi

veal & sage ravioli

frisse and bacon lardons, mascarpone creamed sauce

salmon & dill cake

avocado, fine leaf salad, mint crème fraiche & smoked salmon

main course

pan roasted local snapper fillet

with shallot, goats cheese tart, watercress & champagne sauce

northern rivers veal sirloin

spring onion mash potato, roasted cherry tomatoes, asparagus & veal jus

new england lamb rump

on cumin spiced potatoes & mustard fruits

grilled ocean trout fillet

on sweet pea risotto, baby spinach & drizzled with parmesan oil

pan fried free range chicken breast

on assorted mushrooms fettuccini, roasted capsicums & thyme scented jus

dessert

chocolate shortbread sandwich

dark chocolate ice cream parfait, chocolate shortbread biscuit, raspberry compote & fairy floss

frangelico panna cotta

marinated figs, almond tuille & espresso ice cream

steamed chocolate fudge pudding

rich chocolate sauce, pure cream & gingerbread ice cream

lemon myrtle scented pavlova

passionfruit & banana salad, passionfruit syrup & vanilla bean ice cream

lunch and dinner

menu # 1

- vegetarian menu options (all courses) available upon request
- tea, coffee and bread selection are included at no extra charge
- there is no extra charge for alternate serving for all courses

optional additions

- presented on shared centre served platters (prices per person)

steamed seasonal vegetables with beurre blanc	\$ 2.50
roasted winter vegetables	\$ 2.50
greek style salad with persian fetta & vintage balsamic vinegar	\$ 2.50
roasted new potatoes with herb soured cream	\$ 2.50
garden salad with walnut oil dressing	\$ 2.50

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menu # 2

- two course \$60.00
- three course \$75.00

entrée

slow roasted high country pork belly

on coconut, cucumber & shaved onion salad, pineapple salsa & seared scallops

fresh local king prawns

on green apple & celeriac salad, kaffir lime & palm sugar syrup

creamed asparagus soup

finished with a corn & chilli mousseline

honey & spice lacquered chicken

on asian slaw salad, papaya & mint dressing

mixed starter plate

sushi, sashimi, vietnamese spring rolls, pork & prawn wonton & wagyu beef satay

main course

roasted high country pork loin

caramelised onion & apple tart, wilted baby spinach & cider sabayon

hot smoked new england lamb rump

on leek & sage crushed potatoes, pearl onions & tomato jus

pan roasted farmed barramundi

assorted mushroom & persian fetta tartlet, sweet onion puree & champagne sauce

1824 grilled rib fillet

on potato gratin, baby buttered beans, horseradish crème fraiche & red wine jus

seared tasmanian salmon fillet

crab & scallop sausage, baby bok choy & shitake mushroom broth

darling downs wagyu rump cap

pumpkin & cumin frittata, homemade tomato chutney & mustard herbed jus

dessert

selected boutique farmhouse cheeses

seasonal fruits, crispbread wafers, oat biscuits & orange paste

warm belgian chocolate tart

white chocolate mousseline, raspberry sauce, burnt caramel ice cream

assorted apple plate

mini apple pie, apple sorbet, apple shortcake, apple mousse

manuka honey panna cotta

on caramelised banana, butterscotch sauce & vanilla bean ice cream

macadamia nut & pear frangipani tart

sweet pear & currant compote, pure cream & red currant ice

lunch and dinner

menu # 2

- vegetarian menu options (all courses) available upon request
- tea, coffee and bread selection are included at no extra charge
- there is no extra charge for alternate serving for all courses

optional additions

- presented on shared centre served platters (prices per person)

steamed seasonal vegetables with beurre blanc	\$ 2.50
roasted winter vegetables	\$ 2.50
greek style salad with persian fetta & vintage balsamic vinegar	\$ 2.50
roasted new potatoes with herb soured cream	\$ 2.50
garden salad with walnut oil dressing	\$ 2.50