

# Tastes of Summer Set Lunch Menu

\$29.50 for two courses

\$39.00 for three courses

## Entrées

**Chef's seasonal Soup – Please ask for today's choice**

**Carpaccio of Watermelon with local Chevre**

Watermelon carpaccio with Meredith creamy chevre, sweet and sour dressing, fresh mint and baby celery (v, gf)

**Contemporary Seafood Cocktail**

Tiger prawn cocktail with thousand island sauce and freeze dried olive oil powder (gf)

**Seafood Scented Spaghettini**

Salmon pearls with creamy seafood infused pasta, oven roasted green asparagus and parmesan foam

## Mains

**Fresh Fish of the Day**

Pan roasted fish of the day with rainbow chard, ginger and carrot sauce with a roasted radish salad

**Warrenmang Shiraz braised Beef Bourguignon**

Tender beef Bourguignon slowly braised in brandy and Warrenmang shiraz, carrots and onions and served with pea and potato purée

**Farmed Pyrenees Rabbit Pie**

Farmed Pyrenees rabbit with leek and mushrooms in a flaky butter pastry pie with wilted spinach and a rabbit jus

**Ravioli Primavera**

House made ravioli filled with a brunoise of spring vegetables in a tomato consommé (v)

## Dessert

**Freshly baked Cake of the Day with vanilla bean ice-cream**

## Small bites with wine

Crispy pork belly with beetroot relish - \$15.00

Dill-smoked scallops with smoked tomato tartare and baby celery - \$15.00

Slow-cooked Dutch carrots with compressed yoghurt and herb oil - \$9.00

Rabbit and pork terrine with red pepper relish, caramelized onion and petite salad - \$17.00

All served with crusty house-baked bread

## Cheese Menu

Local goat's cheese with beetroot and baby celery - \$14.00

Heidi gruyere cheese with Melba toast and lemon coulis - \$13.00

Maffra farmhouse brie with blood orange salad - \$15.00

Trio of cheese selection with condiments - \$32.00