



## Menu

### *Table*

Char-grilled Breads  
Olive and Parmesan  
Pistachio, Rocket Pesto  
Balsamic and Olive Oil

### *Entrées*

Soup of the Day – Smoked Trout and Sweet Corn Chowder  
Grilled Asparagus Spears with Blowering Grove Olive Oil, Farm Fresh Eggs,  
Aged Balsamic and Reggiano  
Sticky Asian Pork with Exotic Mushrooms and Soy Glaze  
Beef Carpaccio with Avocado Salad and Blowering Grove Olive Oil  
Tempura Prawns with Zucchini Fritters and Tomato Dressing  
Crab Bruschetta with Chilli, Lemon and Fresh Herbs

### *Mains*

Baked Chicken Breast with Creamed Leeks, Peas and Crispy Pancetta  
Lamb Loin with Warm Potato Salad and Caponata  
Scotch Fillet with Scampi, Creamy Mash Potato and Béarnaise Sauce  
Peppered Kangaroo Fillet with Baked Chats, Baby Spinach and Peach Chutney  
Roasted Duck with Baby Vegetables, Soft Polenta and Herbed Glaze

### *Desserts*

Crème de Cacao Panna Cotta with Glass Biscuit and Berry Ice Cream  
Lemon Tart with Double Cream and Strawberries  
Farmhouse Cheese Plate with Fruits and Crackers  
Raspberry and Almond Pie with Berry Coulis