



IN HOUSE DINING

BY *Bn Dun*

FORMAL

ENTREES

SAUTÉED KING PRAWNS ON CHILLI CUTTLEFISH RISOTTO AND ROAST TOMATOES

MORTON BAY BUG RAVIOLI WITH SHITAKE MUSHROOM & ASPARAGUS

DUCK LIVER FOIE GRAS TERRINE WITH GLAZED FIGS & SOURDOUGH CROSTINI

CARPACCIO OF BEEF, WILD ROCKET, ROAST BABY BEETS AND HORSERADISH CREAM

WARM ASPARAGUS TART WITH SOFT PARMESAN, POLENTA, MICRO HERBS AND HERB OIL

ENTRÉE TASTING PLATE WITH SEASONAL CONDIMENTS

MAIN

GRAIN FED BEEF FILLET WITH PARIS MASH, CARAMELIZED SHALLOTS AND MADEIRA JUS

SPICED CRUSTED RACK OF LAMB ON CARAMELISED ENDIVE AND SPINACH, PUMPKIN AND CELERIAC

GRATIN WITH BLACK OLIVE JUS

BRAISED BEEF CHEEKS WITH BROAD BEANS, PEA PUREE AND CONFIT OF ROOT VEGETABLES

ROASTED CORN FED CHICKEN WITH SOFT CHEESE POLENTA, TOMATO AND BASIL

ROASTED FILLET OF SALMON ON CELERIAC PUREE, BROAD BEANS AND SEMI DRIED TOMATOES

RAVIOLI OF RICOTTA AND SPINACH WITH PINE NUTS AND SHAVED PARMESAN

DESSERT

FRENCH DOUBLE CHOCOLATE TART WITH RASPBERRIES AND CLOTTED CREAM

POACHED QUINCE AND WHITE CHOCOLATE PETIT POTS WITH PISTACHIO MACAROONS

STRAWBERRY, RHUBARB AND ALMOND TART, VANILLA BEAN AGLAISE

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