

**CELEBRATING BASTILLE DAY**

**MENU**

(available Tuesday 12 - Wednesday 14 July 2011)

**ENTREE**

Salad of St Agur blue, walnuts, lentils, green apple and watercress

Warm Yarra Valley ashed goats cheese w Mt Buffalo hazelnuts, green salad, herb vinaigrette

Seared scallops, fennel puree, crisp leeks and orange vinaigrette

Gruyere souffle w salad of shaved asparagus, frisee and jamon

South Australian mussels steamed with sauvignon blanc, saffron, confit garlic and dijon mustard

Charcuterie plate:

rabbit rillettes, chicken liver pate, pork and pistachio terrine, cornichons, prune confiture, toasts and radish salad

**MAIN**

Roasted blue eye, parsley, cep and lemon brown butter, artichokes and new potatoes

Fish pie w soubisse, leek and truffle oil

Boeuf bourguignon of blackmore wagyu beef shin  
served w baby carrots, kipflers, button mushrooms and lardons

Roasted South Australian lamb rump, eggplant and mint, swiss browns, shiitakes and enokis

Ricotta cavatelli, cauliflower, cavolo nero, walnuts and truffled pecorino

Chargrilled rib eye (550g N Tasmanian pasture fed) broccolini w mustards and horseradish

Brown sugar cassoulet de canard

**DESSERT**

Sauternes creme brulee, golden raisins and chestnut ice-cream

Hazelnut chocolate fondant w maple ice-cream and espresso salted caramel

Brioche pain perdu, fig ice cream and port syrup

Fresh strawberries, rhubarb sorbet and champagne jelly

Selection of cheese w fruit & honeycomb