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## WINTER 2 COURSE MENU

\$45 PER PERSON

SELECT 1 ITEM FROM EACH COURSE

### ENTREE

SUGAR SEARED YELLOW FIN TUNA WITH OLIVE PASTE, 'ELDER FLOWER O2' AND LETTUCE GAZPACHO

'SLIPPER JACK' MUSHROOM SOURDOUGH BRUSCHETTA WITH BUFFALO MOZZARELLA

CONFIT CHICKEN, PISTACHIO AND FOIE GRAS TERRINE WITH DATE MARMALADE AND TOASTED BRIOCHE

SPICED LENTIL, CHICKPEA AND CHORIZO SAUSAGE SOUP WITH AIOLI

### MAIN

FLINDERS ISLAND RACK OF LAMB WITH BRAISED LAMB NECK, BABY VEGETABLES AND 'ONION FOAM'

OXTAIL RISOTTO — SLOW BRAISED OXTAIL TAKEN OFF THE BONE AND BOUND WITH ITALIAN RISO

PAN ROASTED OCEAN TROUT WITH BUTTERNUT SQUASH AND LIME LEAF SAUCE, CONFIT JERUSALEM ARTICHOKES

POTATO AND PERSIAN FETA TORTELLINI WITH BRAISED LEEKS, PINE NUTS AND CURRENTS

### EXTRAS

SIDES FOR TABLES	\$5PP
DESSERTS	\$10PP
CHEESE PLATES	\$10PP

PLEASE NOTE MENU SUBJECT TO SEASONAL CHANGE

## DRINKS PACKAGE

\$35 PER PERSON 4 HOUR PACKAGE

DRINKS ON CONSUMPTION AVAILABLE

### BEER

BARONS LAGER DRAUGHT  
JAMES BOAG PREMIUM LIGHT

### WINE

NV LA VITA BUONA 'THE GOOD LIFE' BRUT VIC

07 LA VITA BUONA 'THE GOOD LIFE' SEMILLON SAUVIGNON BLANC VIC

07 LA VITA BUONA 'THE GOOD LIFE' SHIRAZ CABERNET SAUVIGNON VIC

### SOFT DRINKS

HEPBURN SPRINGS MINERAL WATER  
HEPBURN SPRINGS NATURAL WATER

### JUICES

SAN PEL ITALIAN FLAVOURED WATERS

### TEA & COFFEE

COFFEE SUPREME  
ORGANIC AND FAIR TRADE BLEND

LOOSE LEAF TEA  
ENGLISH BREAKFAST  
EARL GREY  
PEPPERMINT  
GREEN  
OOLONG  
CHAMOMILE

PLEASE NOTE OTHER DRINKS PACKAGES AVAILABLE ON REQUEST