

**ALCHEMY RESTAURANT AND BAR
WOULD LIKE YOU TO ENJOY OUR CAVIAR EXPERIENCE**

*Traditional Caviar:
Balanced and Smooth Caviar*

With
Potato Blinis
Cornichons
Capers
Parsley
Egg Yolk
Egg White
Crème Fraiche
Lemon Segments

A Glass of Ruinart Blanc de Blanc Champagne per person

Or

Your Vodka

Wyborowa Single Estate
Zubrowka

Polish
Polish

The Dining Experience Includes 50grm of Caviar, One Glass of Champagne Per
Person or 2 Shots of Vodka Per Person
Served for Two Guest's
\$400

Chef: Brad Jolly

Entree;

Searred Scallops with Caramelized Red Wine Pear and Softened Leeks
27

Grilled Quail with Glazed Onions, Corn Puree and Smoked Bacon Pop Corn
28

Saffron Risotto with Sautéed Spanish Chorizo Sausage and Chorizo Foam
27

Mussel Boudin with Kaffir Lime Leaf Dressing, Fried Lettuce and Petite Herbs
27

Fresh Pappardelle Pasta with a White Wine and Veal Ragu
26

Minted Pea Soup with Braised Ham Hock
26

Duck Liver Pate with Red Wine Jelly, Brioche Wafers and Quince Puree
28

Charcuterie of Cold Cured Meats, Salami, Prosciutto, Mortadella,
Cheese, Marinated Olive and Lavosh
29

Spiced Pork Belly with Smoked Yoghurt, Apple Salad and Cinnamon Dumplings
26

Marinated Sandwich of Goats Cheese Mousse with Beetroot and Raspberry Puree
25

Freshly Shucked Oysters served Natural
4 each
Or
Mandarin and Ginger Beer Granita
4.5 each

Please speak with your waiter for all dietary requirements

Mains;

- Salmon with Fried Tofu, Asian Herb Salad, Spicy Sweet and Sour Sauce
38
- Flathead with Herb Risotto, Prawn Crackers and Brandy Prawn Bisque
37
- Kingfish with Basil Puree, Crispy Leek Beignet and Tomato Coriander Sauce
39
- Barramundi with Buttered Borlotti Beans, Diced Chorizo and White Wine Sauce
39
- Duck Breast with Spinach, Pickled Wood Mushrooms, Palm Hearts and Flattened Spring
Roll
44
- Fillet of Beef with Truffled Celeriac Salad, Boulangere Potato and Sauce Diable
47
- Striploin of Beef with Herb Polenta, Creamy Spinach, Smoked Tomato Compote,
Red Wine and Bone Marrow Sauce
45
- Lamb Croquettes with Braised Lamb Breast, Salad of Quinoa with Soaked
Green Sultanas and Mint
40
- Roasted Chicken Breast with Pearl Barley and Pot Roast Mushrooms, Prawn Sausage and
Cognac Jus Gras
38
- Pork Loin with Buttered Swiss Chard, Herb Gnocchi, Roasted Pumpkin Puree and Pickled
Ginger Marshmallow
41

Sides;

- 9
- Frites with Aioli
- Sautéed Mixed Greens
- Warm Salad of Israeli Cous Cous with Curried Mayonnaise
- Mixed Lettuce Leaf with Marinated Fetta and Tomato
- Sautéed Bacon Flavoured New Potatos

Please speak with your waiter for all dietary requirements

Desserts;

Hot Chocolate Marbre with Crunchy Honeycomb and Vanilla Bean Ice Cream
17

Rhubarb and Oat Crumble with Warm Brandy Custard and Rhubarb Jelly
17

Baked Pineapple Cake with Gold Dusted Pineapple Jelly and Mandarin Ice Cream
17

Coconut Parfait with Glazed Cherries and Pina Colada Ice Cream
17

Quince Soufflé with Pralines and Almond Ice Cream
17

Pear Tart Tatin with Beetroot Gastric and Dark Chocolate Orange Ice Cream
17

Marinated Date Crème Caramel with Chocolate Crunchy Crepes
17

Affogato Served with Vanilla Bean Ice Cream
And Liqueur of Choice
12

Selection of Petit Fours Are Available.
Please ask your Waiter for Daily Selection
13

**With the help of the Scientific World, Alchemy has Developed New
Liquid Nitrogen Gastronomic Nibbles**

Cheese;

Pyengana Cheddar (Cloth Wrapped) – Elizabeth Town, TAS
Sharp, Aged
12

Heidi Farm Gruyere - Exton, TAS
Sharp and Earthy
12

Goats Camembert- Adelaide Hills, SA
Soft Creamy
13

Buche d’Affinois - Lyon, FR
Creamy Smooth Brie
13

Stilton- Derbyshire, ENG
Mild Creamy Full Flavour Blue
13

Meredith Blue – Mount Mercer, VIC
Rich Creamy Mild Blue Mould
12

Majorero Grande– Canary Islands, Spain
Goats Cheese with Aromatic sweet and semi hard
12

Morbier – French Alps, FR
Wash Rind, Beefy, Grassy Flavour
12

Brie – Adelaide Hills, SA
Earthy Rich Creamy
12

Ash Chevre – Adelaide Hills, SA
Smooth with Rich Flavour
12

All Cheeses are Served with Apple Chutney, Beetroot Puree, Lavosh and Fruit Bread