



K A T E R S

AUTUMN MENU 2011

2 Course \$60.00

3 Course \$75.00

Entrées

*Pan fried scallops, home-made black pudding, apple, rose water jelly, bay leave
custard*

Slow poached salmon, chestnut puree, hot parmesan ice-cream, potato foam

Sweet potato cheesecake, brown bread, red cabbage, olive oil jam, almonds

Beef cheeks "sausage roll", mushroom, carrot, celery, onion, stout

"Gargouillou"

Warm salad of baby vegetables, flowers, coco & apricot

Soup du jour

All Prices are inclusive of 10% GST

Main Course

King island beef sirloin, baby vegetables, pomme croquette, horseradish foam, onion & mushroom ketchup

Poached ling, nori, pickled daikon & watermelon, chia seeds, green tea tofu

Seared duck breast, parsnip puree, orange, cornbread, honeycomb, bitter chocolate

Braised spiced lamb shoulder, harissa, tahini yogurt, chickpea, date puree, eggplant caviar

Falafel, cucumber, puff bread, labna, green tomato jam

Side Dishes

\$7.00 each

Green beans, almond butter

Mesclun, balsamic & olive oil

Potatoes, garlic, rosemary

All Prices are inclusive of 10% GST

Desserts

“Trifle”

*Lemon sponge, custard, pears, chantilly,
banana ice cream*

“Cookies & cream”

*Chocolate macarons, cream, chocolate crumbs,
cookie ice-cream*

Dried chocolate mousse, condensed milk ice cream,

coffee marshmallow, prunes

Carrot cake, walnut, orange blossom & mascarpone foam, fudge ice cream, candied coriander seeds

Australian cheese platter

*2% surcharge applies to all credit card transactions
All Prices are inclusive of 10% GST*

Cognac/Brandy

<i>Paul Giraud XO Cognac</i>	<i>\$24.00</i>
<i>Francois Voyer Napoleon Cognac</i>	<i>\$14.00</i>
<i>Chatelle Napoleon Brandy</i>	<i>\$6.50</i>

Port

<i>Penfolds Grandfather</i>	<i>\$18.00</i>
<i>McWilliams Hanwood Port 12yo</i>	<i>\$ 7.50</i>
<i>Galway Pipe Tawny</i>	<i>\$8.50</i>
<i>Mr Pickwicks Tawny</i>	<i>\$13.00</i>

*All Prices are inclusive of 10% GST
Public holiday surcharge 10% on all items*