

globe

food | wine | coffee

set menu selections dinner

Chef, Chad Miskiewicz and his team present this exciting menu. Chad's expertise in blending techniques and flavours from around the world produces amazing food to tempt, excite, tantalise and surprise!

two course (main course and dessert) 57
two course (entrée and main course) 67
three course (entrée, main and dessert) 79

to begin

please choose 2

Warm seared nicoise salad

Kipfler potatoes, green beans, roasted olives with shredded egg and slow roasted grape

Seared prosciutto wrapped scallops

on green pea puree, toasted herb breadcrumbs, truffle oil

Warmed chicken and spinach terrine

puff pastry, dried apricot and orange jam

Layered herbed goats cheese and sweet potato crumbed in brioche

corn and saffron fondue, candied orange and micro herb salad, raisin puree

Wild mushroom & baby spinach risotto

truffle butter and parmesan shavings

to continue

please choose 2

Harvey beef tenderloin

potato lyonnaise with assorted wild mushrooms and silver beet, bourbon jus

Roasted lamb rump with oregano

stewed lentils, sautéed root vegetables, Royal Blue mash

South West chicken breast stuffed with basil cream

on caramelized apple risotto & sweet potato cake, white sausage juniper & port glaze

Baby snapper fillets

barley and scampi risotto, parsley jus, white bean and mango compote

Ginger and black bean barramundi

thyme and pea risotto, tomato and parsley salsa, cumin oil

add to your menu

please choose 3

mashed potato, steamed vegetables, globe garden salad, Belgium chips –
side dishes shared for extra 3.90 per person

to finish

please choose 2

Red wine marinated figs

gratinated sabayon, vanilla bean parfait

Hot ginger and date pudding

butterscotch sauce, frozen pineapple mousse

Warm plum crumble tart

crème anglaise, spiced ice cream dome

Caramelised apple in date crisp

rhubarb semifreddo

Chef's selection of cheese

served with lavosh bread

individually served as dessert or shared as an extra course for 7.50 per person