

J O S P H ' S

2 Courses \$65.00

3 Courses \$80.00

Entrees

Seared Scallops

white chocolate risotto, white truffle oil, nasturtium

Deconstructed Caesar Salad

truffle poached egg, white anchovies, chorizo crumble, lettuce soup, parmesan crisp

Smoked Quail Breast

pickled water melon, salsa verde, roasted pecan nuts

Half Dozen Fresh Oysters

pink grapefruit & caviar dressing

Feta & Black Olive Terrine

orange & tomato salsa

Mains

Seared Loin Of Lamb

pomme fondante, sautéed sweetbread, green olive purée, almonds, marinated raisins

Seared Kingfish

bamboo shoots, cucumber, angel hair salad, curry vinaigrette, lemongrass & ginger consommé

Roasted South Australian Venison

toasted oat bubbles, celeriac cream, sticky date purée, coffee crumble, cherry sauce

Blue Eye Cod

spinach, pine nuts, baby stuffed squid, smoked paprika sauce

Glenloch Rabbit

ginger buttered turnip, cranberries, crushed peas, home made sausage & black pudding

Sides \$7.00

garlic kipfler potatoes

cherry tomatoes & goats cheese salad

green beans & toasted hazelnuts

french fries

Desserts

Mascarpone Iced Parfait

poached figs, fresh raspberries, mint & citrus syrup

Strawberry Cannelloni

lemon panna cotta, sweet red pepper coulis, strawberry salad, basil sorbet

Chocolate Trio

chocolate crumble, chocolate sorbet, chocolate mousse, olive oil cake, sweet avocado purée

Sweet Wine Crème Caramel

french toast, orange chantilly cream

Le Plateau de Fromage

selection of three cheeses, quince paste & black pepper oat biscuits