

This set menu is current as at October 2011.
It does change seasonally and therefore, if you would like the latest copy, please email events@transporthotel.com.au or
phone 9660 9911 and we will respond as soon as possible.



ENTREE

Individual duck terrine with foie gras, smoked duck breast
& toasted brioche

Taxi's sticky pork with roasted sea scallops & hot chilli dressing

Hiramasa kingfish sashimi with ponzu jelly, spring onion & sesame

MAIN

Roasted Bangalow sweet pork with apple puree & hot mustard dressing

Crispy Szechwan duck with pumpkin, daikon salad & blood oranges

Five spice Atlantic salmon fillet, fennel puree, raspberry & Madeira jus

Side dishes of green salad & potatoes

DESSERT

Vanilla pannacotta with cherry foam & cherry jelly

Passionfruit soufflé with coconut & passionfruit sorbet

Hazelnut parfait with milk chocolate ganache & frangelico

2 course menu for \$85 per person available lunch only
3 course menu for \$105 per person available for lunch and dinner