

Entrée

Duck Tea
perfumed with star anise and cinnamon
\$17.5

Trio of Gazpacho
tomato & chorizo crisp, cucumber & yabby, avocado & ham fritter
\$23

Crayfish Chowder
with cray legs fritters
\$22.5

Quail Salad with Prosciutto Ham, Celery and Apple
honey glazed cranberries
\$27.5

Crayfish Salad and Cauliflower Panacotta
with a red grape must dressing
\$36.5

Pan-fried Scallops and Potato Gnocchi
in a cepe mushroom & vegetable fondue
\$29

W.A. Marron with XO Chocolate Sauce
saffron fennel and cacao praline
\$37

Tiger Prawns and Pork Belly with Granny Smith Apple Cloud
tiger prawns filled with shredded honey glazed pork belly, spicy plum sauce
\$29.5

Vegetarian Alternatives

Creamed Corn Soup
with coconut and coriander
\$17.5

Potato Gnocchi & Goats Cheese Gratin
red onion jam
Entrée \$27.5

Cassoulet of Mushrooms with a steamed Bread Dumpling
prepared with chanterelle, shiitake, oyster and cepe mushrooms
Main Course \$39.5

Palate Cleanser

Green Apple Sorbet with Grappa

\$8

Watermelon Margarita Sorbet with Rockmelon Caviar

\$10.5

March - April 2010

Main Course

Hiramasa & Tasmanian Salmon
hiramasa fillet with purple curry, tasmanian salmon with macadamia nut crust
blood orange sauce, black rice
\$42.5

Oven baked Barramundi a la Café de Paris
with king oyster mushroom and smoked potato puree
\$43

Pork Fillet Medallion
with iced Roquefort Brule and pickled Shallots
carrot confit, mustard glaze
\$39.5

Prime Beef Fillet slowly cooked in Woronow Butter
beef tartar with potato roesti and quail egg, marinated beetroot
\$43

Duet of Duck
pan-fried duck breast with orange salt
roasted duck neck filled with pearl barley and liver
toffee apple, olive jam & duck jus
\$44

French Perigord Truffle Specialities

Truffle Butter with homemade Potato Bread	\$9.5
Celeriac Cream Soup with Truffle salt	\$23
Veal Shank Terrine, green French beans in Truffle vinaigrette	entree \$30
Salmon Carpaccio with Truffle Ponzu Dressing, truffle marshmallow and ponzu caviar	entree \$30.5
Warm Kipfler Potato & Yabby Salad, Truffle Mayonnaise	entree \$32.5
Truffle Risotto with local Scampi and white chocolate veloute	entree \$41
Sautéed Rabbit and Duck Foie Gras Tortellini, Truffle and puy lentil cassoulet	entree \$37.5
Snapper Fillet layered with truffle baked in Brick Pastry, beurre blanc	entree \$38

Side Dishes

Potato Gratin prepared with Tasmanian Royal Blue Potatoes	\$9
Braised Red Cabbage "Old German Style" with glazed apple and prune	\$9.5
Vegetables sautéed in tomato herb butter	\$9.5
Mixed Garden Lettuces with <i>French Dressing</i> or <i>Balsamic Vinaigrette</i>	\$10
Trio of Salads	\$11
Caesar Salad prepared Gala's special way with baby Cos Lettuce, crisp bacon, croutons, anchovies & parmesan	\$15

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Dessert

Rhubarb with crisp fried Rice Pudding rhubarb sorbet	\$17
Strawberry & Vanilla Panacotta strawberry sorbet – orange tuille –fresh strawberries	\$16.5
Mexican Colours mango salsa –chocolate mousse – chilli jelly avocado & yoghurt ice cream	\$17.5
Spiced Plum green tea ice cream – warm plum cake	\$16.5
Trio of Sorbet served in a crisp brandy snap basket	\$15.5
Sweet Tasting Plate baked chocolate pudding - passionfruit brule – pistachio brittle and iced coconut & lychee cream	\$17.5
Australian and Continental Cheese Selection with homemade onion bread and olive jam	\$19.5

The *Gala* House Speciality

Salzburger Nockerl An Austrian Speciality, prepared similarly to a meringue and baked in the oven. It is light and has a crusty outside and we complement it with homemade Kirsch Ice Cream and Cherry Compote	serves two \$36
Tarago Triple Cream Brie layered with Truffle lettuce leaves in walnut dressing	\$24
Truffle – Honey Ice Cream with port wine poached fig, honeycomb	\$19.5