

The Brasserie

On the River

SET MENU

Starters

Carpaccio of wagyu beef fillet, field mushrooms, roquette, Parmesan with truffle dressing

Caprese, vine tomatoes, buffalo mozzarella and roasted kalamatas with basil & olive oil

Caesar salad with cos lettuce, shaved parmigiano reggiano and classic

Vegetable minestrone with potato aioli and pesto bruschetta (v)

Main Course

Penne with spicy tomato sugo, spinach, buffalo milk bocconcini, capers, olives and anchovies

Market 'catch of the day' simply grilled with green beans, herbed baby potatoes and cherry tomatoes salpicon

Breast of corn-fed chicken, white bean puree and lardons, sautéed haricot vert and porcini jus

Grilled tenderloin of Black Angus beef served with roasted field mushrooms, wild roquette, truffled mashed potatoes and parmigiano reggiano

Dessert

Caramel crème brûlée, peanut brittle ice

Frangelico chocolate fondue with Queensland strawberries

Stamford's homemade ice cream and sorbets

Trio of cheeses with bush tomato chutney and ciappe crisp

\$75 per person
(choice of all dishes)

\$59 per person
(alternate drop per course)