

RISQUÉ REVUE MENU

BOOK NOW
2016 Menu
Subject to Changes

Entrée

ZUCCHINI AND TOMATO TARTE TARTIN (veg)
topped with a parmesan twist and served with a mesclun salad

Main

(Alternate serve)
FILET MIGNON CAJUN (GF)
Pork medallions in a Cajun sauce, served with sweet potato mash and broccolini
or
PAVE DE SAUMON A L'ORIENTALE (GF)
Crispy skin salmon with prawn and Brussels sprouts casserole, lemon confit and thyme Israeli couscous,
served with hollandaise

Dessert

DOUCE FRANCE (gf)
Elderflower crème brûlée | Pistachio and rose petal ice-cream | Chef's maxibon

Side Dishes \$8

POMME FRITES crispy fried potato strings (v)
SALADE AUX NOIX rocket salad with nashi pear, walnuts, parmesan and croutons (v)
LEGUMES VAPEUR steamed broccoli, kale, carrot & zucchini with garlic and thyme butter (gf)
AUBERGINE A LA JAPONAISE grilled eggplant dengaku, with black and white miso base sauce and sesame seeds (V)

THE GIN MILL SOCIAL MENU

BOOK NOW
PROHIBITION TIME DELICACIES
Taking inspiration from authentic banquet menus
and food innovations of the 1920's

WELCOME DRINK

HENDRICK'S GIN BLIND BEGGARS PUNCH (gf, df, v)

APPETIZERS

CUCUMBER BLINI WITH TZATSIKI (v)
SALMON BLINI WITH DILL & CRÈME FRAICHE

ENTREE

INSIDE OUT CAESAR SALAD
LASAGNE CUPCAKE (v)

MAIN

**CHICKEN BREAST STUFFED WITH MOZZARELLA AND
SUN-DRIED TOMATO, WRAPPED IN PROSCIUTTO** with
ROASTED SWEET POTATO and A BUNDLE OF GREEN BEANS

DESSERTS

LEMON MERINGUE PIE (v)
CHOC-MINT PARIS MACARON (gf, v)
HAZELNUT CUPCAKE WITH CREAM CHEESE FROSTING (v)
HENDRICK'S GIN & TONIC ICEBLOCK (gf, df, v)
v = vegetarian. gf = gluten free, df = dairy free

CABARET MENU

3 course set menu

Entrée

CREAMY GARLIC PRAWNS WITH A HINT OF CHILLI
served with basmati rice in a bamboo boat and coleslaw

Main

(Alternate serve)
CHICKEN BREAST FILLED WITH ASPARAGUS MOUSSE
topped with a creamy, fresh tomato sauce, served with sweet potato mash and a zucchini fan
or
GRILLED BEEF TENDERLOIN
served with pumpkin chips, creamy spinach, and a Swiss brown mushroom sauce

Dessert

Raspberry macaron (veg, gf)
Chocolate coated strawberry (veg, gf)
Passionfruit Aussie Pavlova (veg, gf)
Chocolate cupcake with mint icing (veg, gf)

EL' CIRCO MENU

BOOK NOW

January 2017 – March 2017

The El' Circo Resolutions menu is the star of the show, a piece of theatre right on your plate! Packed with superfoods and all the buzzwords you'd expect from a clean, green, nutritious menu, this is one tasty, fresh start to the New Year.

** menu subject to change at any time (changes are rare)*

RESOLUTIONS 2017

GREEN DETOX

Soup of watercress served with tamarind almonds
(gf,df,vgn)

A MUFFIN A DAY KEEPS THE FAT AWAY

Zucchini muffin with fresh tomato coulis and kalamata tapenade
(gf,df,vgn)

A MAYAN DIET

Portobello mushroom stuffed with toasted quinoa risotto
on a bed of micro herbs and balsamic glaze
(gf,df,vgn)

CALORIE FREE INTERMISSION

Himalayan sea salt popcorn with chilli-infused olive oil
(gf,df,vgn)

SUPERFISH

Pistachio and hazelnut crusted Atlantic salmon
with asparagus, sweet potato and heirloom tomato
(gf, df)

A CHEESE PLATE

Cashew cheese, roasted beets and peach salad
in a crunchy parmesan basket
(gf, lactose free, v)

SUPER BUCKY

Buckwheat crêpe suzette
(df, gf, v)

SUPERNANA

Banana mousse with dried banana chunks
(gf, v)

SUPER BERRIES

Açaí berry smoothie
(df, gf, v)
Cacao and dark chocolate dipped strawberry
(df, gf, v)