

Formal Dining Degustation Menu

Lunch Degustation (5 courses)

Petite carrot, fennel & sage timbale with soft goats cheese & chive quenelle and estate grissini

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Seared scallop on witlof with salmon roe, melon and raspberry dressing - gf

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Pan fried Baramundi finger served with asparagus, pickled green papaya and spicy tomato sauce

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Palate cleanser with vodka

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Pan fried lamb cutlet, mixed rocket leaves, radish, toasted cashews, orange mayonnaise with a tyme and honey jus

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Trio of vanilla bean panna cotta, layered chocolate folie and fruit sorbet served with maize & almond crumble and rhubarb coulis

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Tea and coffee

Dinner Degustation (7 courses)

Petite carrot, fennel & sage timbale with soft goats cheese & chive quenelle and estate grissini

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Seared scallop on witlof with salmon roe, melon and raspberry dressing - gf

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Pan fried Baramundi finger served with asparagus, pickled green papaya and spicy tomato sauce

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Palate cleanser with vodka

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Braised pork belly, green bean brunoise, spiced pear preserve and sweet shredded pork

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Pan fried lamb cutlet, mixed rocket leaves, radish, toasted cashews, orange mayonnaise with a tyme and honey jus

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Trio of vanilla bean panna cotta, layered chocolate folie and fruit sorbet served with maize & almond crumble and rhubarb coulis

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Cheese plate – Your selection from our local Mornington peninsula cheeses served with house made condiments

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Tea and coffee