

THE BEACHCOMBER DINNER

Menu

2 Course: Select ONE entree and ONE main or ONE main and ONE dessert

3 Course: Select ONE entree, ONE main and ONE dessert

ENTREES

Chicken and pistachio terrine

with toasted fig and fennel sour dough and Beerenberg's sweet mustard pickle

Caprese salad

heirloom tomato, basil, and buffalo mozzarella with extra virgin olive oil (GF) (V)

Salmon rillettes

fresh and smoked salmon, crisp bread, caperberry, crème fraîche and watercress (M)

Creamy wild mushroom ragout

soft polenta and Parmesan (GF) (V)

Spinach and ricotta cannelloni

tomato, basil and Parmesan (V)

Beetroot and thyme tartan

with goat's cheese, candied walnuts and radicchio (V)

MAINS

Whole Portobello mushroom

soft polenta, asparagus, black truffle, grana Padano and herbs (GF) (V)

Sous vide lamb rump

pomegranate molasses, coriander and lime, couscous, hummus and zaatar (GF)

Roasted chicken breast

cardamom and smoked paprika, spiced eggplant puree, roasted carrots, chermoula (GF)

Prosciutto wrapped chicken breast,
parmesan polenta, caponata (GF)

Pan seared salmon fillet

white bean puree, salsa Verde, baby vegetables and sprouted herbs (I) (GF)

Grilled barramundi fillet

puy lentils, pumpkin puree, broccolini and toasted almond-(I) (GF)

Mustard and Herb crusted beef striploin

Paris mash, heirloom carrots and red wine jus

DESSERT

Vanilla and cardamom panna cotta

berry compote lemon myrtle and pepper mint tuile

Mango mousse dome

coconut insert and white chocolate

Classic Crème Brûlée

with vanilla bean and berries

Tiramisu stack

white chocolate mascarpone mousse, coffee, chocolate, sponge, dusted with cocoa

Death by chocolate mousse stack

chocolate sponge, chocolate mousse, ganache drip and truffle

Lemon meringue tart

shortbread tart case, lemon curd, torched Swiss meringue

V: Vegetarian

GF: Gluten Free

I: Imported

A: Australian