

# zen fine dining menu

*this fine dining menu is designed to be enjoyed in a formal seating arrangement with wait staff serving your food and drinks*

## entrées

asian duck & lychee salad with palm sugar & lime dressing

chicken & chorizo terrine with peach chutney (g)

atlantic smoked salmon with potato rösti, soft herb crème fraîche & watercress (g)

fine tart of beetroot with beetroot dressing & goat's curd (v)

carpaccio of melon & parma ham with wild rocket & ginger syrup (g)

## mains

roasted rack of south australian lamb, potato & parmesan gratin, rosemary scented jus (g)

breast of corn-fed chicken with button mushrooms, pearl onions, tomato & tarragon jus (g)

whole roasted coorong angus sirloin with confit potato, baby spinach & red wine sauce (g)

loin of free-range pork with roast apples in cider & mash potato (g)

barramundi with soft polenta wilted greens & salmoriglio (g)

## desserts

espresso coffee crème brulee with hazel-nut shortbread

hot chocolate fondant with vanilla ice cream & pistachio biscotti

vanilla panna cotta with bay poached pear & cinnamon chocolate sauce (g)

crème caramel with caramelised oranges & almonds (g)

sticky date pudding with sticky toffee sauce & vanilla crème

2 course meal	\$45 per person
3 course meal	\$55 per person
alternate drop main, please add	\$5 per person

v – vegetarian    g – gluten free  
minimum of 20 people required or a surcharge will apply  
staff charged additionally  
all prices quoted exclusive of gst  
minimum of 5 working days notice required

