

chef's feasting selection – summer 2011

anti:

char grilled **flat bread**, house dips

olives, rosemary, orange, garlic (v)

cured meats, prosciutto, salami, pancetta

poultry:

quail, roasted corn, white beans, truffled lettuce, capsicum, smoked paprika mayo

fish:

barramundi, asparagus, orange, kipfler potato, wine butter sauce, daikon

beef:

black angus **scotch fillet**, *grilled medium*, potato gratin, roast tomato, confit garlic, red wine jus

dessert:

petit fours: bundy rum chocolate truffles, lamingtons, macaroons, tartlets

chefs choice **cheeses**, accompaniments