



New Years Eve Dinner 2009
Limited Choice Menu

Includes glass of sparkling wine on arrival

Appetiser, Entrée, Main Course, Pre-Dessert & Dessert
Five Course - One Hundred and Seventy Per Person



APPETISER

Poached Crayfish Remoulade
on toasted butter brioche and avocado mousse

ENTRÉE

Cured Hiramasa Kingfish
with spiced avocado purée, red onion, tomato and poached scampi with chive oil
or
Tongola Goat's Curd and Asparagus Ravioli
with basil oil pearls and paprika veloute
or
Tea Smoked Rannoch Farm Quail
with white peach, toasted hazelnuts, truffle dressing and cauliflower beignét

MAIN COURSE

Seared Snapper Bouillabaisse
with crab butter, French tarragon crouton, fennel and baby squid escabeche
or
Saddle of Roast Lamb
with spinach duxelle, saffron carrot purée, vanilla jus, warm green bean salad, almonds and shallot
or
Ballotine of Broadmarsh Pigeon
with foie gras, silverbeet, roasted organic beetroot, walnuts, polenta and orange sauce
or
House Made Porcini Linguini
with confit garlic, basil, parsley, capers and red onion

PRE-DESSERT

Mango and Peach Schnapps Granita

DESSERT

Caramelised Lemon Curd Mille-Feuille
with pistachio crème, Ashbolt Elderflower ice cream and fresh blackberries
or
Black Forrest Mousse
Kirsch sabayon, cherry coulis, Madagascan vanilla bean cake and chocolate shavings
or
Strawberries 'sous vide'
with champagne sorbet, baby mint, crème fraiche, lemongrass and strawberry consommé

TO FINISH

Macaroons with Pistachio Cream
Passion Fruit Jellies
Tea & Coffee