

# lunch

sample menu

## canapes & hors d'oeuvres

- fresh figs with rosemary mascarpone rolled in imported san denielle prosciutto
- sake cup filled with a spicy gazpacho soup
- goat cheese baked in crisp pastry with cracked pepper & pistachios
- bamboo skewered capon breast with chili flakes, grilled mango & curry dipping sauce
- toasted walnut bread with gorgonzola & fig compote
- peking duck spring rolls with chinese cabbage & scallion stuffing
- caesar bites: heart of romaine, pancetta & parmesan, creamy garlic
- bite sized savory crêpes with wild & domestic mushrooms & french brie
- chilled cucumber soup shooters with crème fraiche & tomato vodka sorbet
- italian bread crostini with fresh tomatoes, new virgin press olive oil & leafy oregano
- bite sized brioche, whipped mascarpone, topped with orange marmalade & orange zest
- beef satays, spicy indonesian peanut sauce
- potato latkes, crème fraîche, smoked salmon
- shrimp dim sum
- thai rice paper rolls, red plum dipping sauce

## salads + starters

- frisse and chicory salad with soft center egg, crispy lardoons, toasted crusty bread , champagne dressing
- wild and domestic mushroom salad with rocket, oven dried tomatoes, and grilled rosemary focaccia
- arugula and fresh cranberry beans with pecorino & red sweet onion, topped with red wine vinaigrette
- salmon tartare, cucumber salad and salmon caviar
- rocket and mission fig salad, vegetable chips and gorgonzola crostini
- goat cheese baked in crisp pastry with a warm pepper salad and olive poached garlic
- smoked duck breast with watermelon & watercress, drizzled with a honey champagne dressing
- eggplant and oven dried peppers, mozzarella, beets and charred vidalia onion in a tapenade vinaigrette

## m a i n s

steamed ginger chicken

pancetta, fresh seasonal risotto, steamed asian greens

schmaltz glazed capon breast, porcini mushroom sauce

whipped potatoes, green beans, pine nut butter

grilled duck leg confit, creamy garlic mashed potatoes

asparagus, balsamic butter, parmesan cheese

grilled striped bass

yukon gold mash, lemon salad, sun dried tomato dressing

beef tenderloin, toasted crouton, soft poached egg, béarnaise sauce

tandoori masala hash browns, watercress

butternut squash ravioli

roasted orange, sage cream sauce

veal medallions, porcini aioli

baked potato, pencil beans, roasted bell peppers

## d e s s e r t s

- filo baked pear, crème anglaise, blackcurrant sorbet
- meyer lemon, toasted coconut tart
- warm black mission fig & raspberry crostata
- chocolate & raspberry gelato, fresh raspberries
- individual layer vanilla sponge cake, fresh berries, whipped cream
- mille feuille: thin puff pastry & crème pâtissière
- apple crisp tart, homemade ice cream