



# Premium Set Course Menu \$85

## Entree

Seared Canadian scallops on cured veal remoulade, wild fennel and chickpea biscuits

Goat's cheese tart with caramelised figs, balsamic dressing and witlof salad

Rustic Italian style plate with 20 month San Daniele prosciutto, buffalo mozzarella and house made grissini

Sashimi grade tuna tartare with shallots, Sicilian capers, shaved fennel and prickly pear two ways

## Main

Crispy skin Tasmanian salmon, beetroot puree and horseradish apple sauce

Hopkins River eye fillet, lemon green beans with pepper and tarragon jus

Slow roasted, double pressed pork belly with diced vegetable stack and rockmelon mustard

Traditional Venetian risotto with Valdobbiadene prosecco

## Sides for the table

Rocket, pear and parmesan salad with balsamic dressing

Garlic and rosemary roasted chats



## Dessert

Honeycomb and white chocolate semi-freddo with berry coulis

Liquorice panna cotta with amaretti and oragne

Chocolate chilli mouse

Chef's selection of local and imported cheese with lavosh and house made jam