

Entrée

Grilled Prawn and Duck Salad flavoured with Thai Spices & Herbs garnished with sesame seed crisp	\$22
Carpaccio of prime Beef marinated with an Avocado Oil Vinaigrette warm Alsace style bacon and onion tart	\$18
Egg Crepe filled with Scallops & Avocado in Wasabi Aioli and Smoked Salmon on Buckwheat Blini	\$22
Potpourri of Seafood in a light creamy Champagne Sauce served in puff pastry case	\$19.5
Truffle flavoured Potato Ravioli and glazed Quail on marinated french beans	\$20.5
Venison Medallion with Bitter Chocolate Sauce sweet pea puree and homemade linguini with blood orange glaze	\$24
Celeriac – Potato Cream Soup complemented by a Oyster Mornay Tart	\$15.5
Venison Consommé with Cepe Mushroom Quenelles	\$13.5

Vegetarian Alternatives

Entrée

Avocado on Cous Cous and Water Chestnuts Salad served with homemade chilli jam	\$16
spicy Butternut Pumpkin Broth* with fried Apple Tortellini	\$13.5

Main Course

Baked Risotto with Goats Cheese* pickled capsicum, rocket pesto and balsamic syrup	\$26.5
Swiss Style Potato Roesti filled with Shiitake Mushrooms and wilted greens in ponzu dressing	\$26.5

* prepared with dairy and egg products

Palate Cleanser

Tangello and Tarragon Sorbet	\$6.6
Iced Watermelon Margarita	\$8.5

Main Course

Duet of Salt and Spring Water Barramundi pan-fried spring water barramundi fillet in marocain spices and salt water barramundi fillet filled with cous cous		\$35
warm Salmon Ballontine and Potato & Leek Pie served with a smoked salmon sauce		\$32
Pork Fillet with Apple - Black Pudding filling and crisp Pork Belly on a ragout of broad beans and pigs trotter, Bavarian Bread Dumpling		\$29.5
Spatchcock with Black Glutinous Rice Fritter on ginger flavoured sweet corn broth		\$29
Medallion of Prime Beef and Veal Liver Chartreuse pan-fried medallion with a classic green pepper sauce and potato chartreuse with veal liver, gherkins and shallots in a herb jus		\$33.5
Ragout of Venison with sautéed Bacon and Croutons served with creamed Mushrooms in Puff Pastry Case Cranberry filled Pear and steamed Bohemian Dumplings		\$34
<i>White Asparagus from Bickley, Perth Hills</i>		
<i>White Asparagus Cream with Prosciutto Grissini</i>		\$13.5
<i>marinated Tasmanian Salmon with white Asparagus Salad</i> in Sherry Vinaigrette		\$22.5
<i>white Asparagus and oven roasted Marron</i> on wild rice, blood orange butter sauce	entrée	\$28
main course		\$48
<i>Asparagus Strudel and pan-fried Pink Snapper Fillet</i> in a light creamy Morel Sauce		\$38.5
<i>freshly cooked Asparagus</i> with Hollandaise Sauce and steamed Potatoes		\$29
<i>Side orders to accompany Asparagus:</i>		
Crumbed Pork Fillet	\$8.50	
Veal Fillet Medallion	\$12	
Spring Lamb Cutlet	\$12	
Side Dishes		
Potato & Jerusalem Artichoke Gratin		\$7
Red Cabbage braised the traditional German style		\$7

Young Vegetables with caramelized Garlic	\$8
Trio of Salads, a combination of individually dressed Salads	\$10
Mixed Garden Salad with the dressing of your choice: French Dressing / Balsamic Vinaigrette	\$8.5
Caesar Salad done the Gala's special way with baby Cos Lettuce, crisp bacon, croutons, anchovies & parmesan	\$13

October - November 05