

# Celebrating 40 Years

Semi-dried tomato, rosemary focaccia

Olive oil, balsamic reduction

~

Vol au vent , smoked salmon mousse

Yamba prawn cocktail, iceberg, Marie Rose

Twice baked goats cheese soufflé

~

Local seafood bouillabaisse, saffron rouille

~

Champagne sorbet, mint

~

Macadamia pesto encrusted crown of lamb

Beef wellington, local mushrooms, prosciutto

~

Honey and thyme glazed carrots

Duck fat fondant potato

Fig Tree garden leaves

~

Assiette du gourmand

~

Profiteroles, crème pâtissière

Stanthorpe apple, tarte tatin

Grand Marnier chocolate mousse, raspberry coulis

~

After dinner mints

BON APPETIT

# Celebrating 40 Years

Semi-dried tomato, rosemary pesto, dinner roll

Olive oil, balsamic reduction

~

Crostini, house olive tapenade

Chargrilled vegetable stack

Stuffed roasted tomato

~

Jerusalem artichoke soup, WA truffle

~

Champagne sorbet, mint

~

Salt baked celeriac, pesto crust

Nut loaf, local mushrooms, jus

~

Glazed carrots

Fondant potato

Fig Tree garden leaves

~

Assiette du gourmand

~

Praline chocolate

Stanthorpe apple, tarte tatin

Grand Marnier chocolate mousse, raspberry coulis

~

After dinner mints

BON APPETIT