

2018 Tasmanian Mid Winter Dinner

Menu

Entrée

Smoked duck breast

on a caramelised onion and pumpkin puree with a lime and lemon dressing

House smoked lamb loin

with grilled zucchini, hummus and a balsamic glaze

Main

Premium Longford eye fillet of beef

on a rosemary scented crushed binjies with thyme and mushroom ragout and seasonal vegetables

Sous vide tarragon Sassafras chicken breast

with a raclette and paprika sauce on a pearl couscous salad

Dessert

Kaffir lime and lemongrass panna cotta

with lime meringue and minted mango

Lavender and chocolate mousse

in a chocolate shell with mixed berry compote and pistachio praline

Meals are served as alternate drop.

Those with special dietary requests are catered for.