



T42° SET mENU OPTIONS

OPTION A - 2 COURSES

Antipasto Platter - selection of dips, olives, fetta, mushrooms, pickled octopus, salami, stuffed peppers and turkish pide bread

MAINS

Bruschetta of marinated, grilled vegetables with rocket and pesto drizzled with balsamic caramel

or

Caesar salad with Nichols chicken and poached egg

or

Slow cooked **beef and tomato ragout** with pappardelle, parmesan and deep fried basil

or

Grilled **market fish** on lemon roasted potatoes with baby spinach and olive tapanade

thirty two

OPTION B - 2 COURSES

MAINS

Crispy skinned **duck breast** on wok fried Asian greens with rice vermicelli and hoy sin reduction

or

Chicken schnitzel with garlic potato mash, sauteed vegetables and a honey, mustard and poppy seed sauce

or

Grilled **market fish** on lemon roasted potatoes with baby spinach and olive tapanade

or

Grilled **rib eye** with red wine jus, hand cut wedges and mizuna

thirty eight fifty

DESSERT

Blueberry **cheesecake** served with raspberry coulis and Meander Valley cream

or

Chocolate **espresso cake** with chocolate sauce and vanilla bean ice-cream

or

Tangy **lemon curd tart** with raspberry coulis and Meander Valley cream



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OPTION C - 3 COURSES

Fifty two

ENTREES

Bruny Island **oysters** half dozen - natural **or** chorizo kilpatrick

or

Bruschetta of marinated grilled vegetables with rocket and pesto
drizzled with balsamic caramel

or

Slow cooked **beef and tomato ragout** with pappardelle, parmesan
and deep fried basil

MAINS

Marinated **wallaby fillet** served on oven roasted root vegetables
drizzled with pepper berry jus

or

Crispy skin **salmon fillet** on braised du puy lentils with tomato and bacon
topped with salsa verde

or

Grilled **rib eye** with red wine jus, hand cut wedges and mizuna

DESSERT

Chocolate **espresso cake** with chocolate sauce and
vanilla bean icecream

or

Tangy **lemon curd tart** with raspberry coulis and Meander Valley cream

or

King Island **smoked cheddar** with onion jam

OPTION D - 3 COURSES

Sixty

ENTREES

Barilla Bay **oysters** half dozen - natural **or** chorizo kilpatrick

or

Slow cooked **beef and tomato ragout** with pappardelle, parmesan
and deep fried basil

or

Oven roasted tomato and red pepper **risotto** with olives and parmesan

MAINS

Crispy skinned **duck breast** on wok fried Asian greens with rice
vermicelli and hoy sin reduction

or

Eye fillet on sweet potato mash with steamed asparagus, red onion compote
and red wine jus

or

Crispy skin **salmon fillet** on braised du puy lentils with tomato and bacon
topped with salsa verde

DESSERT

Chocolate **espresso cake** with vanilla bean icecream

or

Tangy **lemon curd tart** with raspberry coulis and Meander Valley cream

or

King Island double **brie** with quince paste