



NEW YEARS EVE 2009

ENTRÉES

Yellow fin tuna tartar with cucumber, soy, lime and toasted sesame seeds

Sugar cured eye fillet served rare with toasted walnuts, mizuna and radish with lemon and white truffle oil

Herb encrusted Ash goats cheese with pear and rocket

MAINS

Duck breast served on a crispy polenta wedge with steamed asparagus finished with mandarin compote

Grilled venison loin served medium rare with pinkeye potatoes, broccolini and oven roast eschalots finished with a blueberry reduction

Trout fillet served on a warm salad of chorizo, cherry tomatoes, basil and green olives drizzled with a citrus verjuice glaze

DESSERTS

Chocolate panacotta with orange confit

Selection of Tasmanian fine cheeses with dried fruits, condiments and toasted baguette

Raspberry frangipane with Meander Valley double cream