

SET MENU

MENU I

STARTER

Wild Mushroom Tortellini, Grilled King Prawn,
Olive Oil and Mushroom Espuma

MAIN COURSE

Grilled Baby Chicken, Sauté Potatoes,
Bedugul Vegetables, Sage Jus

DESSERT *(please choose one in advance)*

Apple Tatin Style Ice Vanilla Soufflé
*Baked Apple, Vanilla Short Bread with Parfait
in a Lemon Yoghurt Thymes Candied Coulis*

Or

Tarragon Panacotta
Passion Fruit Sauce and Almond Tuile



'Rolled Chicken Breast,
Basil Pesto, Herb Salad,
Cherry Tomato Confit,
Whole Grain Mustard
Dressing'



MENU II

STARTER *(please choose one in advance)*

Yellow Fin Tuna Tartare, Baby Mesclun Salad,
Herb Mayonnaise, Cucumber, Crispy Bread
Or

Rolled Chicken Breast, Basil Pesto, Herb Salad,
Cherry Tomato Confit, Whole Grain Mustard Dressing

MAIN COURSE

Baked Black Bass, Leek Mascarpone Risoni,
Tomato Jam and Saffron Lemon Velouté
Or

Grilled Beef Tenderloin, Potato Gratin,
Steamed Baby Bean, Shallot Confit, Thyme Jus

DESSERT *(please choose one in advance)*

Frozen Grand Marnier Parfait – Suzette Juice
*with Orange Grand Marnier Sauce,
Tuile and Confided Skin*

Or

Milk Chocolate Praline Cake
Mousse, Crispy Praline, Almond Sponge Cake

MENU III

STARTER *(please choose one in advance)*

Warm Crispy Polenta Salad with Tomato Confit,
Baked Capsicum, Zucchini, Kalamata Olive,
Crumbled Feta Cheese, Olive Oil Dressing

Or

Chilled Yellow Fin Tuna Tataki, Crispy Vegetables,
Lemon Dill Mayonnaise, Micro Leaves

SECOND *(please choose one in advance)*

Roasted Pumpkin Agnolotti, Leek Compote,
Green Asparagus, Tomato Beurre Blanc

Or

Sweet Corn and Coconut Soup,
Mushroom Tortellini, Basil Oil, Kaffir Lime Leaves

MAIN COURSE

Pan Seared Tasmanian Salmon, Mushroom Fricassee,
Sauted Baby Beans, Edamame, Soya Butter Sauce

Or

Herbs Roasted Rack of Lamb, Pomme Anna,
Baby Bean, Tomato Confit, Rosemary Sauce

DESSERT *(please choose one in advance)*

Metis Black Forest

Flour-less Chocolate Sponge Cake,

*Balsamic Marinated Cherries and Chocolate Sauce
with Vanilla Soft Cream*

Or

Lemon Meringue Tart

A Version of our Famous Lemon Tart,

Served with Orange Geleé, Raspberry Sauce and Almond Sablé



*'Pan Seared
Tasmanian Salmon,
Mushroom Fricassee,
Sauted Baby Beans,
Edamame,
Soya Butter Sauce'*



*'Milk Chocolate
Praline Cake'*

Prices are subject to 21% Government Tax and Service Charge