

the ginger room

**Degustation 7 courses \$99 with matched wines (60ml) \$139
minimum of 2 people**

Sesame crusted rare tuna with soba noodles and ponzu sake broth

Colston Bassett stilton and broccoli parfait with garlic rosemary bread crisps (v)

Pan seared duck breast with fondant potatoes and caramelised orange sauce

Rare venison with Brussels sprouts, pancetta and blackberry sauce

A selection of cheeses presented at your table

Sassafras chestnut gelato

Passionfruit soufflé with yoghurt sorbet

Entrée

Wines can be matched to each course

Baked ½ dozen Pambula rock oysters with horseradish and parmesan

Rabbit rillette with almond brioche and cornichons

Sweet and spicy mud crab egg net with crème fraîche and chives

Seared rare venison with Brussels sprouts, pancetta and blackberry sauce

Mushroom celebration - quail egg with fried mushroom nest, walnut mushroom cigar, wild mushroom soup, mushroom ragoût with parmesan crisp (v)

Sesame crusted rare tuna with soba noodles and ponzu sake broth

Colston Bassett stilton and broccoli parfait with garlic rosemary bread crisps (v)

Fixed Price Menu

2 courses \$59 ❖ 3 courses \$69 ❖ 4 courses \$79 ❖ 5 courses \$89

Main Course

Beef fillet with dauphinois potatoes, cavallo nero and port wine jus

Pan seared duck breast with fondant potatoes and caramelised orange sauce

Matelote a la canotière of rainbow trout glazed baby onions and king brown mushrooms

Loin of pork filled with Budgi Werri prunes and pistachio with celeriac puree and sauce poivrade

Steamed scallop and lup cheung dumpling in miso broth

Cauliflower and Tallegio risotto with caper Pangrattato (v)

Sassafras chestnut and pear ravioli with three cheese sauce and fried silverbeet (v)

Side dishes \$8

Steamed winter greens

Fine leaf salad

Croquette potatoes

Cheese \$5 extra

A selection of cheeses presented at your table

Dessert

White chocolate and coconut tartufi with almond fudge and cherry coulis

Crisp orange and chocolate fondant with Grand Marnier ganache

Rhubarb and ginger cheesecake with spiced quince

Winter fruit salad with puff pastry and Glühwein

Baileys and espresso brûlée with chocolate nut wafer and Irish cream

Passionfruit soufflé with yoghurt sorbet