

Historical Walking Tour

RIPPLES CHOWDER BAY

Sunday 18th March, 2018

OUR OWN HANDMADE FOCACCIA
w olive oil, balsamic, whipped butter

Entrees

GOAT'S CURD

Heirloom carrots, cumin, macadamia, coriander (v)

or

CHICKEN LIVER PATE

Blueberry jam, toasted focaccia

or

KING PRAWNS

Split prawns, red capsicum, chervil, lemon oil (gf)

Mains

RISOTTO

Red wine, borlotti beans, radicchio, parmesan (v/gf)

or

BARRAMUNDI

Pickled red cabbage, pumpkin, fennel (gf)

or

CHARGRILLED BEEF

Sweet potato, burnt onion crumble, mushrooms, beef jus

Sides

Baby potatoes, rosemary salt

&

Mesculin salad, pear, almond, parmesan, white balsamic dressing

Desserts

PAVLOVA

Pineapple, shaved coconut, basil, cream, lychee sorbet (gf)

or

DARK CHOCOLATE MOUSSE

Hazelnut cantucci, Cointreau gelato

Menus are always subject to change.