

## FIXED PRICE MENU \$75.00 PER PERSON

### Entrée

Soup of the day

or

Quail breast, maple oven roasted with mushroom and pancetta stuffed leg, fried quail egg, garlic brioche

or

Tasmanian salmon, olive oil poached and served cold with red onion and herb salad, avocado coulis

### Main Course

Fish of the day, simply grilled, served with marinated zucchinis and organic lemon yoghurt

or

Char grilled beef fillet with roasted sweet and sour parsnips, caramelised tomato, light herb jus

or

Mount Barker herb crusted chicken breast, with pressed capsicum, courgette, eggplant, olive tapenade, citrus vinaigrette

*Green mixed leaves, Lebanese cucumber, avocado, olive oil and verjuice dressing to the table*

### Dessert

Duo of crème brûlée with balsamic berries and shortbread biscuit

or

Dark Couverture chocolate fondant, bitter orange curd, toasted marshmallow ice cream

or

Barossa Valley Churn 49 Camembert served with Lavosh crackers and pear paste

### Coffee, Tea & Biscuits