

Classic Hotel Fare



3 Course Menu

\$95

Entrees

Oysters / Mignonette / Scallop Ceviche / Salmon Caviar
Chicken Liver Parfait / Pickles / Melba Toast
King Prawns / Piperade / Rouille
Textures of Heirloom Tomato / Labneh / Tomato Snow (V)
Double Baked Roquefort Soufflé / Honey Mornay / Witlof / Walnut (V)
Lobster Bisque / Mascarpone



Main Fare

Gnocchi / Kabocha Pumpkin / Hempseed Parmesan (V)
Poussin al Mattone / Market Vegetables / Cabernet Butter
Classic Beef Wellington / Paris Mash / Bordelaise
Tasmanian Salmon / Fennel Vierge / Barigoule / Sea Succulents
Scotch Fillet / Beef Cheek / Leek Fondue / Onion Jus Gras



Dessert

Hand-Crafted Delights from the Dessert Trolley



Sides

\$14

Hand Cut Chips / Mushroom Ketchup (V)
Simple Salad / Lemon & Herb Vinaigrette (V)
Kipfler Potato / Mustard Cream (V)
Brocolini / Green Tahini / Almond (V)



Mayfair Seafood Platter

\$120

Lobster / King prawn / Oyster / Scallop / King fish

Classic Hotel Fare



6 Course Menu

165 Per Person | 260 with Wine Pairings

Amuse

Freshly Shucked Oysters / Mignonette Dressing
Chicken Liver Parfait / Pickles / Melba Toast

Classic Champagne Cocktail

1st Entrée

Textures of Heirloom Tomato / Labneh / Tomato Snow

2020 Marc Bredif Vouvray Chenin Blanc *VOUVRAY / FRA*

Soup

Lobster Bisque / Mascarpone

2019 Henschke 'Croft' Chardonnay *ADELAIDE HILLS / SA*

2nd Entree

Gnocchi / Kabocha Pumpkin / Hempseed Parmesan

2020 Coriole Sangiovese *MCLAREN VALE / SA*

Main Course

Classic Beef Wellington / Paris Mash / Bordelaise

2020 Mollydooker 'Blue Eyed Boy' Shiraz *MCLAREN VALE / SA*

OR

Tasmanian Salmon / Fennel Vierge / Barigoule / Sea Succulents

2015 Grand Casino Single Vineyard *Fiano BAROSSA VALLEY / SA*

Dessert

Seasonal Selection of Hand-Crafted Delights from the Dessert Trolley

Warres Warrior Finest Reserve DOURO VALLEY / PRT

