

## **Caveau Menu**

### **Sample degustation menu (\$95pp including bread)**

Pork rilette with salad of quail eggs, capers and pistachios  
Seared scallops with sweetcorn puree, braised witlof, cepe sauce  
Pan fried murray cod with salt cod, champ, mussels, prawns  
Rabbit tortellini with sauce soubise, roasted parsnip and tasmanian truffle  
Roasted loin of spring lamb with braised fennel, creamy polenta and black garlic  
Cheese with home made lavosh  
Pistachio creme brulee with a mille feuille of strawberries and white  
chocolate mousse

### **Sample Menu (\$72pp for three courses including bread, amuse and pre-dessert)**

#### **Entrees**

Fresh QLD prawns with pea mousseline, new potato salad, crisp pancetta and tarragon vinaigrette  
Seared scallops with sweetcorn puree, braised witlof, crisp potato & cepe sauce  
Pork rilette with salad of quail eggs, capers and pistachios  
Calf's sweetbread lyonnaise tart with sauce soubise & red wine jus  
Heirloom tomato and aubergine terrine with lemon infused goats curd

#### **Mains**

Confit rabbit and sauteed gnocchi with spring vegetables, champagne veloute and toasted pinenuts (adaptable for vegetarians)  
Pan fried murray cod with salt cod, champ, mussels, and prawns  
Kingfish with king crab, linguini, tomato, asparagus and buerre blanc  
Roasted loin and braised shoulder of lamb with creamy polenta, baby fennel and black garlic  
Grain fed beef eye fillet with potato galette, snails, spinach, herb butter and red wine jus

#### **Desserts**

Lime bavarois with green mango, blueberries and crisp taro root  
Pistachio creme brulee with a mille feuille of strawberries and white chocolate mousse  
Chocolate pithivier with vanilla bean icecream