

Set Menu # 3 - 2008



Entrée

Shared platter of South Australian Oysters, Smoked Kangaroo & Soba Noodle Salad and Beetroot & Goats Curd Crêpes

Main

Escalope of Bobby Veal rolled with roasted capsicum, silver beet & pumpkin w/ baked baby potatoes & a pepper berry glaze

or

Saltimbocca Chicken Breast, wrapped w/ prosciutto & sage on a pea & mushroom risotto cake, finished w/ veal jus

or

Warm Tian of Sweet Potato & Parmesan, topped w/ a salad of green beans, hazelnuts & asparagus, with a fresh tomato, caper & herb salsa

Dessert

Individual Lemon Curd Tarts, fresh Strawberries, Vanilla Bean Gelati & a chocolate liqueur dipping sauce

3 Courses, as listed, with a complimentary glass of NV Chandon \$65.00 per person

Something Special...Moët & Chandon Brut Imperial Bottle (375ml) \$59.00

Conditions apply

Minimum of 12 people, deposit may be required and bookings essential

CHANDON

FONDÉ  EN 1743
MOËT & CHANDON
CHAMPAGNE
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