



RAVENSTHORPE

RESTAURANT

Winter 2020 -

Amuse-bouche

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Three Cheese Semolina Gnocchi w/ Gremolata

Soft Polenta w/ Calamari, Pancetta & Sage

Spiced Cauliflower Sabzi w/ Cashew Nuts (V)

Chermoula Quail w/ Broad Beans, Fetta, Mint & Chargrilled Turkish Bread

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Roasted Sirloin w/ Glazed Eschalot, Wild Mushrooms, Porcini Port Butter & Kale

Harissa Spiced Chicken w/ Olive, Chorizo, Corn & Rocket Salad

Orange & Juniper Roasted Duck Maryland w/ Sautéed Asian Greens

Smokey Roasted Pork Loin w/ Apple & Fennel Salad, Caramel Pecans, Buttermilk & Cider Vinaigrette

Vegetable Rotolo w/ Smoked Tomato Compote

All Mains served w/ Steamed Greens

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Quince & Apple Crumble w/ Crème Anglaise

Soft Heart Chocolate Fondant w/ Tia Maria Ice Cream

Ginger & Rhubarb Twice-Cooked Souffle w/ Double Cream

Artisan Cheese Plate w/ Ravenous Shards & Prune & Brandy Terrine

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Exotic Loose-Leaf Tea or Espresso Coffee w/ Petit Fours - \$4.50

* ANY 2 COURSES \$65pp – ANY 3 COURSES \$80pp *