

RAVENSTHORPE

SUMMER 2020

(STARTING 6th OF NOVEMBER 2020)

Amuse-bouche

~

Classic Prawn Cocktail

Spicy Bourbon Pork Belly w Apple & Slaw Salad

Barbequed Octopus w/ Almond Skordalia, Pickled Chilli & Parsley Salad

Roasted Mediterranean Vegetable Terrine w/ Basil Mayonnaise (Vegan)

Organic Chicken Liver Parfait, Ravenous Spiced Pear Chutney & Shards

~

Barbequed Veal T Bone w/ Heirloom Tomato, Buffalo Mozzarella & Basil

Thai Style Char-Grilled Chicken, Papaya Salad & Sticky Rice

Roasted Stuffed Zucchini Flowers w/ Capsicum, Tomato & Oregano (Vegan)

Orange & Juniper Roasted Duck Maryland w/ Sauteed Asian Greens

Pan fried Barramundi w/ Crab & Braised Cavolo Nero

Rocket, Pear & Parmesan Salad

~

Triple Chocolate Parfait w/ Tia Maria Ice Cream

Vegan Banoffee Semifreddo w/ Pecans & Chocolate Sorbet

Ricotta Doughnuts w/ Summer Berries & Vanilla Bean Ice Cream

Mango, Lime & Tapioca Trifle w/ Coconut Ice Cream

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

~

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

ANY 2 COURSES \$67pp – ANY 3 COURSES \$85pp