

RAVENSTHORPE

AUTUMN 2021

Amuse Bouche

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Spiced Potato & Pea Fritters w/ Sweet & Sour Chutney & Roti

House Made Pappardelle w/ Seared Chicken Liver & Sage Sauce

Warm Pork Rillettes w/ Pear & Charred Fennel Salad

Seared Scallops w/ Duck Dumpling in Lemongrass Broth

Coconut & Pepper Caramel Prawns

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Roast Chicken Involtini w/ White Polenta & Broccolini

Crispy Skin Salmon w/ Caramelised Witlof & Pea Puree

Seared Kangaroo w/ Baby Beets, Spinach & Bunya Nut Pesto

Beef Fillet Braciola w/ Cavolo Nero & Parmesan Salad

Roasted Lamb Loin w/ Smoked Eggplant & Romesco Sauce

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Polenta, Apple & Ricotta Fritters w/ Vanilla Ice Cream & Blackberry Compote

Quince & Brown Sugar Parfait w/ Brown Sugar Meringue

Peanut Butter Chocolate Fondant w/ Salted Caramel Ice Cream

Black Rice & Coconut Pudding w/ Caramel Bananas (V)

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

ANY TWO COURSES \$67 ANY THREE COURSES \$85