

Ascot Spring/Summer Menu

Entrees

Roulade of chicken - white asparagus and chervil panacotta, slow dried vine ripened cherry tomatoes, yellow and red capsicum coulis

Betel leaf topped w/ prawns & confit of Tasmanian salmon, Vietnamese mint, bean sprouts, fine eschalot, peanuts, grilled lime & finger lime caviar

Vegetarian

Avocado & pimento terrine, red & green witlof, Dutch carrots, caper berries, nasturtium & micro herb salad

Freshly Shucked Oysters

Pink champagne & lemon mayonnaise

Caesar Salad

w/ Cos lettuce, anchovies, bacon and Parmesan croutons

Prosciutto & Moroccan Quail Salad

On a roasted fennel & cannellini bean salad, shaved red radish & salsa verde

Mains

Mustard & parsley crusted lamb rump w/ reform sauce

Char-grilled veal cutlet

On zucchini frittata, saffron & brandy sauce

Chicken breast roasted w/ rosemary & sea salt, red wine Espagnole, crisp cassava

Chefs Special of the day

Roast

Scotch fillet, Pork strip loin

Fish of the day

Desserts

Lemon and orange Cheesecake,

Kaffir and lemongrass sugar syrup

Double chocolate Mississippi mud cake:

Honey scented King Island cream and raspberry coulis

Classic Creme Brulee

Traditional Tiramisu

Sponge fingers soaked in Kahlua espresso with mascarpone cream

Australian cheddar and brie plate

With poppyseed lavosh - orange & Muscat flora