

a' Meus

RESTAURANT

Entree - \$16

Tartare of Citrus Cured Ocean Trout with Beetroot, Tomato Jelly and Creme Fraiche
Ravioli of Pumpkin, Pinenut and Nutmeg with Sauce Vierge
Cucumber Vichyssoise with Fennel Salad and Salt Cod Brandade
Assiette of Duck - Rillettes of Leg, Marinated Breast and Consomme
Boudin Blanc with Crushed Peas, Smoked Ham and Black Pudding
Steamed Loin of Rabbit and Tarragon Mousse with Confit Leg, Celery, Apple and Walnut

Main Course - \$ 26

Roast Thirlmere Poussin with Bread Stuffing, Creamed Cauliflower, Broad Beans and Pancetta
Herb Gnocchi with Spring Vegetables, Parmesan and Asparagus Veloute
Braised Angus Beef Brisket with Roast Carrot Puree, Confit Garlic, Eschallots and Oxtail
Grilled Kingfish with Slow Braised Aubergine, Chorizo and Salsa Verde
Braised Salt Bush Lamb with Haricot Bean Puree, Confit Fennel and Tomato Chutney

Side Dishes - \$ 6.50

Steamed Broccoli with Lemon Butter and Toasted Almonds
Truffled Mash
Mesclun Salad

Dessert - \$12

Chocolate Terrine, White Chocolate Ice cream and Caramelised Oranges
Iced Yellow Nectarine Parfait with Apricot, Vanilla and Vodka Salad
Yoghurt and Orange Panna Cotta with Spring Berries
Sablons with Passion Fruit Creme Fraiche and Mango

Cheese

- Individual \$9, Selection of 2 Cheeses \$16, Selection of 4 Cheeses \$28

Petit Munster, Alsace, France

A strong smelling washed rind cheese made from cows milk, with an aroma of countryside France. The fine texture melts in the mouth with a mixture of salt, sweet, spicy and milky flavours. It dates back to middle ages, when it was originally made by Benedictine Monks from Ireland.

Spanish Manchego D.O

This famous cheese has been made to strictly limited regional 'Denominacion de Origen' controls in La Mancha from the milk of the Manchega sheep since the time of the Romans. The complexity of the flavour depends on the age, but there should be 'a richness, reminiscent of Brazil nuts & burnt caramel with a slightly salty finish. The aroma should suggest lanolin & roast lamb'.

Brique D'Affinois, Haut-Normandie, France

Produced near the town of Lyon, in an unusual brick shape. This cows milk, white mould, double cream cheese has an extremely fine, silky texture from the milk being ultra filtered. The flavour is creamy and subtle with a rich buttery finish.

Blue Orchid, Tarago River, Gippsland, Victoria

Named after the native 'sun veined Blue Orchid' that grows in the local alpine region in the great dividing range, the cheese is injected with the Roqueforti mould culture to develop an intense blue vein and robust traditional European flavour. Once matured, the texture becomes smooth, resulting in a sweet, pungent and delectable flavour.

Brie De Melun, Saint Simon, France

Made in the traditional artisan French style from cows milk, which has a beautifully high butter fat content, the Melun brie has a rich creamy pate with 'mushroomy' flavours and a delightful melting texture. Made by only 7 producers, it differs from other Bries due to an 18 hr cooking process instead of 45mins. It is then salted and placed in cellars for 4 to 8 weeks.

Indigo Blonde Goats Camembert, Victoria

This is a naturally ripened white mould cheese made with goats, and a small amount of cows milk and some added cream. The combination results in a finer texture and complexity, with each cheese being slightly different due to the gentle hand moulding process. It has a luxurious roundness to the palate and earthy overtones.