

Menu

Autumn 2006

Entrées

Eight Freshly Shucked Sydney Rock Oysters (extra oysters 4.00 ea.)
Chaud-Froid of Coddled Egg with a Tartare of Smoked Ocean Trout and Grilled Brioche
Fettuccine with Oysters, Caviar and Chervil
Warm Salad of Baby Vegetables with Truffled Olive Oil
Terrine of Pheasant with Pickled Endive and Walnuts
Parfait of Duck Liver and Foie Gras with a Confit of White Figs and Vanilla
Fine Quenelle of Whiting with Petrossian Caviar
Grilled Scallops with Cêpes, Bitter Chocolate Tuile and a Mousse of Foie Gras
Confit of Salmon with Leeks, Sauce Bordelaise
Tarte Fine of Lobster with a Mousseline of Spinach
Steamed Fillet of Blue-nose Whiting with Black Mussels

Main Courses

Matelote of Barramundi, Local Lobster and Hawkesbury Calamari
Grilled Fillet of Snapper with Tapenade of Olives and Zucchini Flowers
Bourride of Marron Lobster with Rouille and Garlic Croutons
Roasted Breast of Pheasant Larded with Foie Gras 'en Salmis'
Rack of Venison with a Strudel of Spinach and Autumn Mushrooms, Sauce Grand Veneur
Grilled Breast and Galantine of Muscovy Duck
Slow Roasted Leg of Kid Perfumed with Provencale Herbs served with Borlotti Beans
Grilled Stuffed Truffled Pig's Trotter with Celeriac Puree and Broadbeans
Assiette of Wagyu Beef

Side Dishes

Gratin of Potatoes Dauphinoise, Salade Mesclun, Steamed Green Asparagus

Desserts

Selection of Ripened Local and Imported Cheese with Fresh and Dried Fruits
Tarte Tatin of Quince with Black Muscat Sorbet
Charlotte of White Chocolate and Rhubarb
Tart of Pear with Almond Frangipane and Chocolate Fondant
Gratin of Raspberries with Champagne Sabayon
Raspberry Soufflé with Pistachio Ice Cream
Chocolate Pain Perdu
Coffee, Tea and Petits Four \$8.50

Entrees \$30 Main Courses \$45 Side Dishes \$10 Desserts \$30

Coffee and Petits Fours are included with dessert order.

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Tasting Menus

Fine Bouche

Tarte Fine of Lobster with a Mousseline of Spinach
Warm Salad of Baby Vegetables with Truffled Olive Oil
Grilled Fillet of Snapper with Tapenade of Olives
Grilled Scallops with Cêpes and a Tart of Mousse of Foie Gras
Grilled Stuffed Truffled Pig's Trotter with Celeriac Puree and Broadbeans
Rack of Venison with a Strudel of Spinach and Autumn Mushrooms, Sauce Grand Veneur
Selection of Ripened Local and Imported Cheese with Fresh and Dried Fruits
Gratin of Raspberries with Champagne Sabayon
Tart of Pear with Almond Frangipane and Chocolate Fondant
Coffee, Tea and Petits Four

\$150 per person

Fin Bec

Chaud-Froid of Coddled Egg with a Tartare of Smoked Ocean Trout and Grilled Brioche
Fine Quenelle of Whiting with Petrossian Caviar
Tarte Fine of Lobster with a Mousseline of Spinach
Assiette of Wagyu Beef, Sauce Bordelaise
Selection of Ripened Local and Imported Cheese with Fresh and Dried Fruits
Charlotte of White Chocolate and Rhubarb
Coffee, Tea and Petits Four

\$120 per person

So that we can serve guests properly we advise that set menus are for the whole table only.

We have selected wines to accompany the menus. Please ask your waiter for details and costs.

Chef Patron Tony Bilson

Chef de Cuisine Manu Feildel