

# Lenzerheide RESTAURANT

## MELBOURNE CUP LUNCHEON

**Tuesday 7th November 2017**

### ENTRÉE

potato and leek soup, sautéed barossa smoked bacon, rich cream and chicken stock (G)

hervey bay scallops– half shell scallops in a pernod and dill cream sauce, gratinated served with lemon (G)

port lincoln hiramasa yellow tail kingfish, sashimi served with horseradish crème fraiche green apple, fried shallots and radish, sauce of ginger, garlic, chilli, coriander and sweet soy (G)

beef steak tartare, prime minced beef (uncooked), quail egg yolk, potato and rosemary croutons served with traditional condiments

### MAIN COURSE

pork florentine, chicken and fennel farce, shallots, parmesan cheese, spinach, rich cream, pancetta and watercress (G)

cape grim grass fed beef tenderloin, honey, soy and red wine glaze, and australian king prawns (g)

market fish – *'wait staff to advise'*

emmentaler poulet, lenswood pasture raised chicken breast, filled with swiss cheese, crumbed, pan fried, served with asparagus, hollandaise sauce and rice pilaf

pumpkin and ricotta ravioli, sage cream sauce, roasted walnuts, micro herbs (V)

### DESSERT

baileys and honey crème brûlée, ferrero rocher ice-cream, chocolate marshmallow meringue (g)

gelati plate (G)

orange gelato and sugared lime

raspberry gelato and pear crisp

mango gelato and candied pineapple

yoghurt and vanilla bean panna cotta, rosewater rhubarb, pistachio nougatine and freeze dried raspberries (G)

cheese plate - ashgrove vintage cheddar, brique d'argental, quince paste, water crackers and lavosh

Tuesday 7<sup>th</sup> November, 2017  
\$115 / person  
Deposit required \$20 per person  
Supplementary courses available

## SUPPLEMENTARY COURSES

### STARTERS

natural south australian oysters, chardonnay dressing, golden shallots, salmon pearls and chives (G) 3.8 ea

panko crumbed south australian oysters, japanese mayonnaise, wasabi tobiko 3.8 ea

### PALATE CLEANSER

bellini sorbet – lemon, white peach and sparkling wine (V,G) 7

granita – waiting staff to advise 6

### SIDES

seasonal salad, quail egg, cauliflower, green beans, sweet potato, heirloom carrots, balsamic glaze and truffle oil (V,G) 13

citrus salad, orange, grapefruit, wild rocket, walnut, avocado, honey and poppy seed dressing (V,G) 12

röschi – thickly grated kestrel potatoes, pan fried golden brown – serves up to four (V,G) 13

green beans, onion, garlic, and slivered almonds – serves two (V,G) 13

tartiflette, potatoes, reblochon cheese, smoked bacon lardons, onions, fresh thyme and cream – serves four (G) 13

### DIETARY LEGEND

G gluten free

V vegetarian

g low gluten



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