

MOTHER'S DAY LUNCH SET MENU

SUNDAY MAY 14TH 2017

ENTRÉE

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

rosemary butter seared scallops, hazelnut crumble, barossa pancetta, witlof, vincotto and pomegranate (G)

spinach and taleggio arancini, woodside goats curd, smoked aubergine and caramelised onion filo tart, sesame crusted haloumi, ruby grapefruit and asparagus (V)

huon smoked salmon, green apple, rhubarb and horseradish cream, fennel, fried shallots and radish (G)

MAIN COURSE

four point rack of lamb, served medium, celeriac, shallot and chevre tart, pinot noir reduction and baby spinach

emmentaler poulet, free range chicken breast, filled with swiss cheese, crumbed, pan fried, served with hollandaise sauce and rice pilaf

cape byron angus beef tenderloin, green peppercorns, brandy, demi-glaze, onion, white wine, rich cream (g)

market fish – waiting staff to advise

roast garlic and ricotta tart, grilled portobello, café de paris butter, cherry truss tomato and gazpacho puree (V)

DESSERT

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

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

gelati plate (G,V)
orange gelato and sugared lime
raspberry gelato and pear crisp
mango gelato and candied pineapple

dessert special – waiting staff to advise

**\$ 110 per person (three courses)
deposit of \$50 applicable
supplementary courses available
children's menu upon request**

SUPPLEMENTARY COURSES

STARTERS

natural south australian oysters, chardonnay dressing, golden shallots, salmon pearls and chives (G)	2.8 ea
panko crumbed south australian oysters, japanese mayonnaise, wasabi tobiko	2.8 ea

PALATE CLEANSER

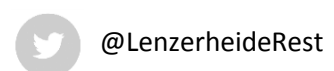
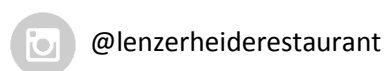
bellini sorbet – lemon, white peach and sparkling wine (V,G)	6
granita – waiting staff to advise	5

SIDES

warm seasonal salad, quail egg, cauliflower, green beans, sweet potato, asparagus, 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)	13
salad of mesclun, heirloom tomato, cucumber and vinaigrette (V,G)	8
röschi – thickly grated kestrel potatoes, pan fried golden brown – serves up to four (V,G)	10
tartiflette, potatoes, reblochon cheese, smoked bacon lardons, onions, fresh thyme and cream – serves two (G)	13
green beans, garlic, butter and slivered almonds – serves two (V,G)	10

DIETARY LEGEND

G	gluten free
V	vegetarian
g	low gluten



#lenzerheiderestaurant