

ENTRÉE

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

south australian king prawns, garlic, tomato, onion, white wine, butter and rice pilaf (G)

VEGETARIAN TASTING PLATE – SEASONAL (SAMPLE)

porcini mushroom and provolone arancini, ricotta and roast garlic tart, jap pumpkin, pine nut and rocket salad, saffron aioli (V)

MAIN COURSE

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

market fish – *waiting staff to advise*

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

VEGETARIAN PLATE – SEASONAL (SAMPLE)

vegetable tart, heirloom carrots, cabbage, aubergine, parsnip and kale with raclette (V)

DESSERT

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

chocolate doodle, crepe, vanilla bean ice cream, chocolate sauce and rich cream

gelato plate (G)

blood orange gelato and sugared lime

wild hibiscus and mixed berry gelato and pear crisp

pineapple gelato and candied orange

COFFEE OR TEA

with lindt chocolate

DIETARY LEGEND

G gluten free

V vegetarian

g low gluten

ENTRÉE

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

bundnerfleisch – finely sliced air dried beef, witlof, heirloom tomato, parmesan, black truffle oil and balsamic vinegar (G)

hervey bay scallops in half shell, white wine, pernod, onion, cream, dill and hollandaise sauce (G)

VEGETARIAN TASTING PLATE – SEASONAL (SAMPLE)

porcini mushroom and provolone arancini, ricotta and roast garlic tart, jap pumpkin, pine nut and rocket salad, saffron aioli (V)

MAIN COURSE

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

certified angus beef tenderloin, asparagus, roasted heirloom cherry tomatoes, sage, béarnaise and bordelaise sauces

market fish – *waiting staff to advise*

VEGETARIAN PLATE – SEASONAL (SAMPLE)

vegetable tart, heirloom carrots, cabbage, aubergine, parsnip and kale with raclette (V)

DESSERT

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

gelati plate (G)

blood orange gelato and sugared lime
wild hibiscus and mixed berry gelato and pear crisp
pineapple gelato and candied orange

cheese plate - selection of two cheese's, quince paste, water crackers and lavosh

COFFEE OR TEA

with lindt chocolate

DIETARY LEGEND

G gluten free
V vegetarian
g low gluten

ENTRÉE

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

shellfish ragout of south australian lobster tail, sa king prawns, scallops, tomato, cream and white wine (g)

char-grilled quail, new potatoes, tancredi meats smoked bacon, leek, marsala and thyme (g)

huon smoked salmon, horseradish and lemon cream, capers, lebanese cucumber, honey dew melon, salmon roe, dill and radish (G)

VEGETARIAN TASTING PLATE – SEASONAL (SAMPLE)

porcini mushroom and provolone arancini, ricotta and roast garlic tart, jap pumpkin, pine nut and rocket salad, saffron aioli (V)

MAIN COURSE

cape byron angus beef tenderloin, south australian king prawns, honey, soy, cabernet and rosemary glaze

confit duck leg, sour cherry glaze, pickled cucumber, radish, coriander, mizuna and prosciutto (g)

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

market fish – *waiting staff to advise*

VEGETARIAN PLATE – SEASONAL (SAMPLE)

vegetable tart, heirloom carrots, cabbage, aubergine, parsnip and kale with raclette (V)

DESSERT

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

gelati plate (G)

blood orange gelato and sugared lime

wild hibiscus gelato and pear crisp

pineapple gelato and candied orange

chocolate bar plate – aero mint mousse, bounty coconut tart, salted caramel and macadamia ice-cream

executive cheese plate – two cheese's with quince paste, muscatels, lavosh and water crackers

COFFEE OR TEA

with lindt chocolate

DIETARY LEGEND

G gluten free

V vegetarian

g low gluten

2017 SET MENU EXTRAS

SIDES – set menus include choice of two sides, extras charged accordingly

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
röschti – thickly grated kestrel potatoes, pan fried golden brown (V,G)	10
green beans , garlic, and slivered almonds (V,G)	10

PALATE CLEANSER

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

CANAPES – HOT

arancini (seasonal sample) –porcini mushroom, provolone cheese and saffron aioli (V)
ricotta and roast garlic tarts, truffled exotic mushrooms (V)
south australian panko crumbed oysters, wasabi tobiko and japanese mayonnaise
beef and green peppercorn pies
black sesame hervey bay scallop tarts with carrot and cardamon puree

CANAPES – COLD

pesto, cherry tomato and basil tarts (V)
smoked salmon, lemon horseradish cream and dill tarts
woodside goats curd, caramelised onion and grilled aubergine tarts (V)
natural south australian oysters, chardonnay dressing, golden shallots, salmon pearls and chives (G)
pulled duck leg, orange balsamic, fennel, radicchio and walnut salad in filoette tart shells

two per person	9
three per person	13
four per person	16

all desserts are served with filtered coffee or tea and a chocolate, groups of under 20

have the option of espresso coffee and specialty teas at the cost of 3.00 per person



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CHILDRENS MENU

35 per child

(12 years and under)

MAIN COURSE

beef slider, swiss cheese, tomato, caramelised onion, mayonnaise and mesclun lettuce

grilled chicken breast skewers, sweet honey and soy sauce, stir fried capsicum, red onion and baby spinach (g)

pan fried market fish, panko crumbed king prawn and aioli

crumbed spinach and talegio arancini balls, house made tomato sauce and rocket (V)

all children's main course's served with a choice of potato roshti and vegetables
or french fries and salad

DESSERT

orange gelato, caramelised pineapple (G)

chocolate doodle, vanilla bean ice-cream, crepe, chocolate sauce

berry coulis, vanilla bean ice-cream, and mixed berries (G)

seasonal fruit platter (G)

EXTRA'S

french fries and tomato sauce

8

hot chocolate with marshmallow

4