

medowbank estate

Set or Alternate Drop Menu



CANAPÉS ON ARRIVAL

Oysters - Gazpacho

Tartlet of spinach, pine nuts and preserved lemon

Soy marinated ocean trout, wasabi and pickled ginger

ENTREE

Seared Spring Bay scallops, black pudding, apple and parsnip puree

Slow roasted mushrooms, toasted brioche, aged pecorino and truffle oil

MAIN COURSE

Soy lacquered breast of duck, savoy cabbage, Chinese sausage, ginger and mustard seed dressing

Eye fillet of beef, sweet onion, olive and anchovy tart and rich jus

SIDE DISHES

Glazed green beans with toasted almonds

Garlic and rosemary roasted potatoes

DESSERT

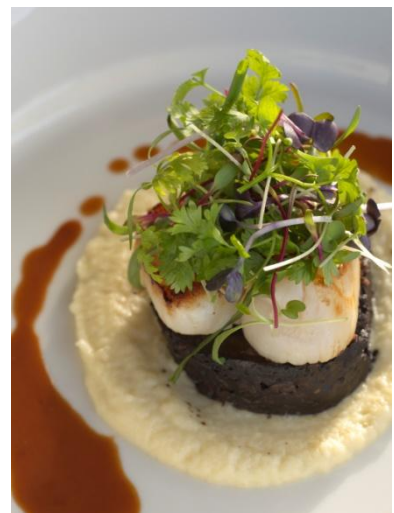
Soft centred chocolate pudding, vanilla bean ice-cream, local berries

Vanilla yoghurt panna cotta, orange blossom scented rhubarb

Tea and coffee

\$92 per person with no choices

\$98 for two dishes served alternately for each course



Seared Spring Bay scallops
