



\$39 Lunch Menu

**Any 2 Courses
Including a glass of Lindeman's Premier Selection wine**

ENTREE

Seafood, saffron and basil minestrone

Roasted sweet potato, caramelized onion and goat's cheese tart

Crispy roulade of pork belly, apple chutney
and honey and mustard salad

MAIN

Seared salmon fillet, beetroot tabouleh and fennel salad
with red pepper dressing

Roasted beef eye fillet with potato puree,
and porcini jus

Char grilled chicken supreme with warm kipfler potato,
artichoke and asparagus salad

Fresh seasonal greens additional \$4

*Organic La Tartine sourdough with virgin olive oil and
garlic skordalia additional \$9*

DESSERT

Chocolate and almond scented tart with delicate
almond slivers and frangelico semi-freddo

Passion fruit crème brûlée with teardrop shortbread

The Cowrie

\$59 LUNCH MENU

Three courses

Including a glass of Lindeman's Premier Selection Wine
Served with bread and seasonal vegetables

ENTREE

Seafood, saffron and basil minestrone

Roasted sweet potato, caramelized onion and goat's cheese tart

Crispy roulade of pork belly, apple chutney
and honey and mustard salad

MAIN

Seared salmon fillet, beetroot tabouleh and fennel salad
with red pepper dressing

Roasted beef eye fillet with potato puree,
and porcini jus

Char grilled chicken supreme with warm kipfler potato,
artichoke and asparagus salad

DESSERT

Chocolate and almond scented tart with delicate
almond slivers and frangelico semi-freddo

Passion fruit crème brûlée with teardrop shortbread

Coffee or Tea – served with petit-fours

Menu is subject to change

No other discount or card offer available on this menu

Surcharge per person – Saturday \$2.00 / Sunday \$3.00 / Public holiday \$6.50



\$59 DINNER MENU

Any two courses

Including a glass of Lindemans Premier Selection Wine

Served with bread and seasonal vegetables

ENTREE

Seafood, saffron and basil minestrone

Roasted sweet potato, caramelized onion and goat's cheese tart

Crispy roulade of pork belly, apple chutney
and honey and mustard salad

MAIN

Seared salmon fillet, beetroot tabouleh and fennel salad
with red pepper dressing

Roasted beef eye fillet with potato puree,
and porcini jus

Char grilled chicken supreme with warm kipfler potato,
artichoke and asparagus salad

DESSERT

Chocolate and almond scented tart with delicate
almond slivers and frangelico semi-freddo

Passion fruit crème brûlée with teardrop shortbread

Coffee or Tea – served with petit-fours



\$69 DINNER MENU

Three courses

Including a glass of Lindeman's Premier Selection Wine

Served with bread and seasonal vegetables

ENTREE

Seared scallops, cannellini bean and thyme puree
with garlic saffron butter

Roasted sweet potato, caramelized onion and goat's cheese tart

Crispy roulade of pork belly with apple and pepper chutney,
honey and mustard salad and calvados jus

MAIN

Pan roasted blue eye cod fillet on a clam veloute with vongoli,
chat potato, bacon and melted leeks

Roasted beef eye fillet with potato puree,
onion jam and red wine jus

Chicken and mushroom ballotine with confit
kipfler potatoes and a parsnip puree

DESSERT

Chocolate and almond scented tart with delicate
almond slivers and frangelico semi-freddo

Passionfruit crème brulee with teardrop shortbread

Tiramisu – a traditional Italian dessert of mascarpone cream and
espresso liqueur soaked sponge topped with chocolate sauce

Coffee or Tea with petit-fours



\$79 FUNCTION MENU

Three courses

**Including canapés a and glass of sparkling on arrival
Served with bread and seasonal vegetables**

ENTRÉE

Crispy roulade of pork belly with apple and pepper chutney,
honey and mustard salad and calvados jus

Grilled artichoke and mushrooms served over savoury
sage brioche with porcini oil

Citrus cured salmon with shaved fennel and rocket salad,
pink grapefruit and salmon pearls

Cowrie crab cakes with spicy leek remoulade and chive oil

MAIN

Roulade of salmon with grilled king prawns on zucchini gratin,
finished with a Thai green curry sauce

Pan roasted blue eye cod fillet on a clam veloute with vongoli, chat potato,
bacon and melted leeks

Roast beef eye fillet on red wine braised beetroot with
kipfler potatoes, onion and horseradish puree

Roast duck supreme and confit leg with sweet potato fondant, honey and Dijon
braised witlof finished with rosemary and orange jus

DESSERT

Passionfruit crème brulee with teardrop shortbread

Summer berry bavarian accompanied by muscat glazed fruit medley

Chocolate and almond scented tart with delicate
almond slices and frangelico semi-freddo

Cheese plate for one

Coffee or Tea – served with petit-fours

This sample menu is subject to change
No other discount, promotional offer or entertainment card available on this already discounted menu
Surcharge per person – Saturday \$2.00 / Sunday \$3.00 / Public holiday \$6.50



DEGUSTATION MENU

5 Course Set Menu

Our aim is to serve small portions of menu items, concentrating on refined presentation, variety and combination of flavours.

Citrus cured salmon with shaved fennel and rocket salad,
pink grapefruit and salmon pearls

2002 Vinden Estate Semillon Hunter Valley NSW

Pan roasted blue eye cod fillet on a clam veloute with vongoli, chat potato,
bacon and melted leeks

2008 Ingoldby Chardonnay McLaren Vale SA

Crispy roulade of pork belly with apple and pepper chutney, honey and
mustard salad and calvados jus

2009 Phaedrus Pinot Noir Mornington Peninsular VIC

Roast beef eye fillet on red wine braised beetroot with
kipfler potatoes, onion and horseradish puree

2008 Angus 'The Bull' Multi Regional SA/Vic

Chef's selection of dessert or a cheese plate for one

2009 Brown Brothers Orange Muscat Flora, Milawa Vic
Or Morris Liqueur Muscat Rutherglen Vic

Tea or Coffee served with Petit fours

\$110.00 per guest
\$150.00 per guest including wine