



# GOURMET VACATION

## PRIVATE DINNERS

The perfect holiday indulgence for that romantic proposal, anniversary, birthday celebration or best of all "just because". Our professional chefs cook a full three course meal exclusively for you in the privacy of your cottage.

PLEASE BOOK AT RECEPTION

## AUTUMN/WINTER MENU 2010

### ENTREE

- Queensland Crayfish Raviolo, Crushed Green Peas, Shelf fish & Tarragon Bisque
- Crisp Skinned Quail, Chorizo, White Bean & Lemon Thyme Ragout
- Noosa Red Tomato Tart Tartin, Sour cream Pastry, Fetta & Soft Herb Salad

### MAIN

- Ocean Trout, Baby Potato & Mooloolaba Prawn Salad, Sauce Viege
- Cumin Spiced Lamb Loin, Roast Eggplant, Fetta, Pomegranate Molasses
- Aged Sirloin, Parmesan Polenta Chips, Slow Roast Tomato's, Red Wine Jus

### DESSERT

- Vanilla Poached Pear, Citrus Mascarpone, Brandy Snap, Pistachio Crumb
- Chocolate & Macadamia Nut Brownie, Hot Fudge Sauce, Vanilla Ice Cream, Dehydrated Strawberries
- Australian Cheese Plate, Quince Paste, Lavosh