

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 and serve it in the privacy of your cottage.

BOOK IN ADVANCE AS WE CAN GET FULLY BOOKED

\$105/person

SPRING/SUMMER MENU 2011

ENTREE

- Sashimi of Yellowfin Tuna, Apple, Soy, Wasabi, Ginger
- Peppered Kangaroo Fillet, Pickled Beetroot Salad, Horseradish Crème Fraiche
- Chilli Caramel Porkbelly, Qld Scallops, Soba Noodles, Asian Herbs

MAIN

- Seared Atlantic Salmon, Local Spanner Crab Fritter, Avocado & Radish Salsa
- 'Duck 2 Ways' Crisp Skin Duck Breast, Duck & Pistachio Sausage, Confit Potato, Cherry Relish
- Tasmanian Wagyu Beef, Pommes Anna, Cafe de Paris Butter, Petite Salad

DESSERT

- Coconut Pannacotta, Midori Jelly, Pineapple, Coconut Chips
- Belgium Chocolate Terrine, Honeycomb, Confit Orange Cream
- Australian Cheese Plate, Vanilla Almonds, Fig Paste, Lavosh