

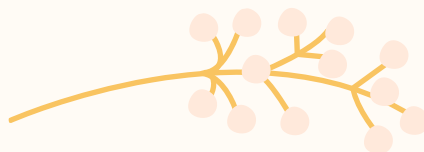
Country House Gourmet Escape



ON ARRIVAL

Smoked ocean trout in a smokey haze

Lightfoot & Sons Vintage Sparkling - Chardonnay Pinot Noir



ENTRÉE

Lakes Entrance fish ceviche, pickled cucumber & Meristem
baby herbs

Tambo Chardonnay

BANQUET MENU

Slow cooked Forge Creek spring lamb shoulder with lemon and sumac

Spiced heirloom carrots with Gippsland Jersey sour cream

Creamy potato gratin dauphinoise with confit leek and thyme

Sauteed Lindenow greens with Snowy River Black Garlic and toasted almonds

Shaved fennel salad with spring greens, avocado and Gippsland Jersey buttermilk dressing

Freekeh salad with toasted sunflower seeds, currents, mint and lemon

Seasalt Sourdough with Gippsland Jersey cultured butter

Sarsfield Estate Pinot Noir or Cabernet Merlot Shiraz blend

DESSERT

Lightfoot and Son's Rose poached Rhubarb with whipped
vanilla bean panna cotta and rose jelly

Lightfoot & Sons Rose

MICHELLE BOYLE
Private Chef

