

## **ENTRÉE**

potato and leek soup, sautéed barossa smoked bacon, rich cream and chicken stock (G)

south australian king prawns, garlic, tomato, onion, white wine, butter and rice pilaf (G)

bundnerfleisch, finely sliced air-dried beef, witlof, heirloom tomato, parmesan, black truffle oil and balsamic vinegar (G)

## **MAIN COURSE**

pork florentine, chicken and fennel farce, shallots, parmesan cheese, spinach, rich cream, pancetta and watercress (G)

wa cone bay saltwater farmed barramundi – grilled, served with a citrus beurre blanc, with fennel, radish and parsley (g)

slow braised beef rib, smoked honey and ginger glaze, endive, julienne carrot, kohlrabi, cucumber and japanese mayo (g)

potato gnocchi, pickled beetroot puree, golden beetroot crisps, kalamata olive soil (v)

## **DESSERT**

yoghurt and vanilla bean panna cotta, rosewater rhubarb, pistachio nougatine and freeze dried raspberries (G)

mini croquembouche, profiteroles, drambuie crème patissiere, toffee chards and vanilla bean ice-cream

gelati plate (G)

blood orange gelato and sugared lime

wild hibiscus and mixed berry gelato and pear crisp

pineapple gelato and candied orange

## **DIETARY LEGEND**

G      gluten free

V      vegetarian

g      low gluten

## **ENTRÉE**

potato and leek soup, sautéed barossa smoked bacon, rich cream and chicken stock (G)

bundnerfleisch – finely sliced air-dried beef, witlof, heirloom tomato, parmesan, black truffle oil and balsamic vinegar (G)

hervey bay scallops in half shell, white wine, pernod, onion, cream, dill and hollandaise sauce (G)

beef steak tartare, prime minced beef (uncooked), quail egg yolk, potato and rosemary croutons served with traditional condiments

## **MAIN COURSE**

emmentaler poulet, yarra valley pasture raised chicken breast, filled with swiss cheese, crumbed, pan fried, served with truffle honey spring vegetables, hollandaise sauce

angus beef tenderloin, green peppercorns, brandy, demi-glaze, onion, white wine and rich cream (g)

wa cone bay saltwater farmed barramundi – grilled, served with a citrus beurre blanc, with fennel, radish and parsley

potato gnocchi, pickled beetroot puree, golden beetroot crisps, kalamata olive soil (V)

## **DESSERT**

baileys and honey crème brûlée, ferrero rocher ice-cream, chocolate marshmallow meringue (g)

yoghurt and vanilla bean panna cotta, rosewater rhubarb, pistachio nougatine and freeze dried raspberries (G)

gelati plate (G)

blood orange gelato and sugared lime  
wild hibiscus and mixed berry gelato and pear crisp  
pineapple gelato and candied orange

cheese plate – brique d'argental, ashgove vintage cheddar with quince paste, water crackers and lavosh

## **DIETARY LEGEND**

G     gluten free  
V     vegetarian  
g     low gluten

## **ENTRÉE**

potato and leek soup, sautéed barossa smoked bacon, rich cream and chicken stock (G)

shellfish ragout of south australian lobster tail, sa king prawns, scallops, tomato, cream and white wine (g)

char-grilled quail, new potatoes, smoked bacon, leek, marsala and thyme (g)

huon smoked salmon, horseradish cream fraiche , green apple, fried shallots, salmon roe, dill and radish (G)

bundnerfleisch, finely sliced air-dried beef, witlof, heirloom tomato, parmesan, black truffle oil and balsamic vinegar (G)

## **MAIN COURSE**

angus beef tenderloin, south australian king prawns, honey, soy, cabernet and rosemary glaze

confit of duck leg, mandarin, ginger, cardamon, lime and sweet soy glaze, salad of pickled kohlrabi, purple cabbage, endive and nashi pear (g)

roasted rack of lamb – served medium, spinach puree, whipped rosemary fetta, roast heirloom tomato, baby herb, pinot noir reduction

wa cone bay saltwater farmed barramundi – grilled, served with a citrus beurre blanc, with fennel, radish and parsley

potato gnocchi, pickled beetroot puree, golden beetroot crisps, kalamata olive soil (V)

## **DESSERT**

baileys and honey crème brûlée, ferrero rocher ice-cream, chocolate marshmallow meringue (g)

mini croquembouche, profiteroles, drambuie crème patisserie, toffee chards and vanilla bean ice-cream

gelati plate (G)

blood orange gelato and sugared lime  
wild hibiscus and mixed berry gelato and pear crisp  
pineapple gelato and candied orange

executive cheese plate –brique d'argental, herve mons bleu causses, ashgrove vintage cheddar with quince paste, muscatels, lavosh and water crackers

## **DIETARY LEGEND**

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## 2019 SET MENU EXTRAS

**SIDES** – set menus include a choice of one side, extras charged accordingly

micro herb salad, watermelon brunoise, marinated limestone feta, shaved pecans, balsamic and vincotto dressing (V,G)	14
salad of mesclun, shaved heirloom carrot, parmesan walnut dressing (V,G)	12
röschti – thickly grated kestrel potatoes, pan fried golden brown (V,G)	13
green beans, onion, garlic, and slivered almonds – serves two (V,G)	12

### PALATE CLEANSER

bellini sorbet – lemon, white peach and sparkling wine (V,G)	7
granita – waiting staff to advise	6

### CANAPES – HOT

arancini (seasonal sample) –porcini mushroom, provolone cheese and saffron aioli (V)  
ricotta and roast garlic tarts, truffled exotic mushrooms (V)  
south australian panko crumbed oysters, wasabi tobiko and japanese mayonnaise  
beef and green peppercorn pies  
black sesame hervey bay scallop tarts with carrot and cardamon puree

### CANAPES – COLD

pesto, cherry tomato and basil tarts (V)  
smoked salmon, lemon horseradish cream and dill tarts  
woodside goats curd, caramelised onion and grilled aubergine tarts (V)  
natural south australian oysters, chardonnay dressing, golden shallots, salmon pearls and chives (G)  
pulled duck leg, orange balsamic, fennel, radicchio and walnut salad in filoette tart shells

two per person	9
three per person	13
four per person	16

espresso coffee and specialty teas charged on consumption

please note set menus are subject to change without notice



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## **CHILDRENS MENU**

**35 per child**

**(12 years and under)**

### **MAIN COURSE**

beef slider, swiss cheese, tomato, caramelised onion, mayonnaise and mesclun lettuce

grilled chicken breast skewers, sweet honey and soy sauce, stir fried capsicum, red onion and baby spinach (g)

panko crumbed garfish fillet, strawberry, basil, balsamic salsa and aioli

all children's main course's served with french fries and salad

### **DESSERT**

chocolate doodle, crepe, vanilla bean ice-cream, chocolate sauce and rich cream

berry coulis, vanilla bean ice-cream, and mixed berries (G)

seasonal fruit platter (G)

### **EXTRA'S**

french fries and tomato sauce

8.5

hot chocolate with marshmallow

5