

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

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

pumpkin and ricotta ravioli, sage cream sauce, roasted walnuts, micro herbs

DESSERT

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

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

gelato 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 raise chicken breast, filled with swiss cheese, crumbed, pan fried, served with hollandaise sauce and rice pilaf

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

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

pumpkin and ricotta ravioli, sage cream sauce, roasted walnuts, micro herbs

DESSERT

baileys and honey crème brûlée, ferrero rocher ice-cream, chocolate marshmallow meringue (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 - selection of two cheese's, quince paste, water crackers and lavosh

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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 and lemon cream, capers, lebanese cucumber, honey dew melon, 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

cape byron 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, celeriac, shallot and chevre tart, pinot noir reduction and baby spinach

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

pumpkin and ricotta ravioli, sage cream sauce, roasted walnuts, micro herbs (V)

DESSERT

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

gelati plate (G)

blood orange gelato and sugared lime

wild hibiscus gelato and pear crisp

pineapple gelato and candied orange

executive cheese plate – two cheese's 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

citrus salad , orange, grapefruit, wild rocket, walnut, avocado, honey and poppy seed dressing – serves two (V,G)	12
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)

pan fried market fish, panko crumbed king prawn and aioli

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

DESSERT

orange gelato, caramelised pineapple (G)

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