

VALENTINE'S DAY 2019

Deposit of \$50.00 per person
(not refundable if booking cancelled 7 or less days prior to the day)
complimentary glass of french bubbles on arrival

ENTRÉE

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

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

roasted adelaide hills figs, meredith chèvre, prosciutto, rocket and david franz vincotto (G)

natural south australian oysters (6), chardonnay dressing, golden shallots, salmon pearls and chives (G)

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

pea dumplings, miso and wakame consommé, chilli oil, baby herb (V)

MAIN COURSE

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 feta, roast heirloom tomato, baby herb, pinot noir reduction (g)

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

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

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

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

DESSERT

free form chocolate mousse, fresh raspberry, freeze dried raspberry, mint, wild hibiscus & berry sorbet (V)

strawberries in the snow, rhubarb cream, strawberry, meringue drops, artisan vanilla bean ice-cream (G)

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

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

\$125 per person (three courses)
supplementary courses available

SUPPLEMENTARY COURSES

PALATE CLEANSER

bellini sorbet – lemon, white peach and sparkling wine (V,G) 7

granita – waiting staff to advise 6

SIDES

citrus salad, orange, grapefruit, wild rocket, walnut, avocado, honey and poppy seed dressing (V,G) 13

mesclun salad, shaved heirloom carrots, nasturtium leaves, parmesan, walnut dressing– serves two (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) 10

DIETARY LEGEND

G gluten free
V vegan
v vegetarian
g low gluten



LenzerheideRestaurant



lenzerheiderestaurant



LenzerheideRest

lenzerheiderestaurant