

## **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)

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

## **MAIN COURSE**

emmentaler poulet, yarra valley pasture raised chicken breast, filled with swiss cheese, crumbed, pan fried, confit shallots, asparagus and chicken truffle jus

saltwater farmed barramundi - grilled, sweetcorn and carrot puree, corn, lime and coriander salsa, kale chips, pickled purple cauliflower and wakame dust (G)

slow braised short loin beef rib, smoked honey and ginger glaze, cauliflower puree, sautéed micro veg, charred onion (g)

potato gnocchi, gorgonzola picante, cream, garlic, roasted walnuts, sunflower seeds, corella pear, watercress (v)

## **DESSERT**

natural yogurt and vanilla bean pannacotta, rosewater infused rhubarb, pistachio nougatine (G)

baileys and honey crème brûlée, berry compote, hazelnut biscotti (v,g)

nougat glacé, honey and almond semi-freddo, raspberry coulis, pistachio praline

## **DIETARY LEGEND**

G     gluten free  
v     vegetarian  
g     low gluten  
V     vegan

## **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 (g)

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

## **MAIN COURSE**

emmentaler poulet, yarra valley pasture raise chicken breast, filled with swiss cheese, crumbed, pan fried, confit shallots, asparagus and chicken truffle jus

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

saltwater farmed barramundi - grilled, sweetcorn and carrot puree, corn, lime and coriander salsa, kale chips, pickled purple cauliflower and wakame dust (G)

potato gnocchi, gorgonzola picante, cream, garlic, roasted walnuts, sunflower seeds, corella pear, watercress (v)

## **DESSERT**

baileys and honey crème brûlée, berry compote, hazelnut biscotti (v,g)

apple and strawberry crumble, granny smith apple, strawberries, sultanas, raisins, vanilla anglaise, vanilla bean ice cream

natural yogurt and vanilla bean pannacotta, rosewater infused rhubarb, pistachio nougatine (G)

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

## **DIETARY LEGEND**

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## **ENTRÉE**

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

prawn ragout, south australian spencer gulf prawns, white wine, roma tomatoes and cream with puff pastry

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

fettuccine con pollo, smoked chicken, button mushrooms, green peppercorns, tomato, demi glaze, cream, and baby spinach

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 (g)

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

roasted rack of lamb – served medium, potato and caramelised onion lyonnaise, red vein sorrel, roasted cherry truss tomatoes, lamb navarin sauce (g)

saltwater farmed barramundi - grilled, sweetcorn and carrot puree, corn, lime and coriander salsa, kale chips, pickled purple cauliflower and wakame dust (G)

potato gnocchi, gorgonzola picante, cream, garlic, roasted walnuts, sunflower seeds, corella pear, watercress (v)

## **DESSERT**

baileys and honey crème brûlée, berry compote, hazelnut biscotti (v,g)

natural yogurt and vanilla bean pannacotta, rosewater infused rhubarb, pistachio nougatine (G)

nougat glacé, honey and almond semi-freddo, raspberry coulis, pistachio praline

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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## 2020 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
roasted carrots, sweet sambal, blueberry vinaigrette, pepitas, micro herb – serves two (v,G)	12

### PALATE CLEANSER

bellini sorbet – lemon, white peach and sparkling wine (V,G)	8
granita – waiting staff to advise	7

### 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 and are not interchangeable



LenzerheideRestaurant



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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