

ENTRÉE

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

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

bundnerfleisch - finely sliced air-dried beef, served with stracciatella, heirloom tomato, seeded mustard, basil, balsamic vinegar and white truffle oil (G)

mushroom tortellini in a porcini broth and served with butter poached mushrooms and spring onion and an egg yolk cream (v)

MAIN COURSE

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

barramundi - poached in white wine, mussels, lemon beurre blanc, smoked dill oil, herb butter (g)

slow braised short loin beef rib, served with apple and beetroot puree, roasted seasonal vegetables, snow pea tendrils and finished with a house made bbq glaze (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 (G)

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, served with stracciatella, heirloom tomato, seeded mustard, basil, balsamic vinegar and white truffle oil (G)

lemon and dill cured salmon, served with fried wonton, kale dust, pickled pumpkin, horseradish crème fraiche, lemon, saltbush and salmon roe

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

mushroom tortellini in a porcini broth and served with butter poached mushrooms and spring onion and an egg yolk cream (v)

MAIN COURSE

confit of duck leg, cauliflower puree, warm salad of fennel and orange segments, cranberry and orange glaze (G)

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

barramundi - poached in white wine, mussels, lemon beurre blanc, smoked dill oil, herb butter (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, ashgrove vintage cheddar with 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)

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

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

lemon and dill cured salmon, served with fried wonton, kale dust, pickled pumpkin, horseradish crème fraiche, lemon, saltbush and salmon roe

bundnerfleisch - finely sliced air-dried beef, served with stracciatella, heirloom tomato, seeded mustard, basil, balsamic vinegar and white truffle oil (G)

MAIN COURSE

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

confit of duck leg, cauliflower puree, warm salad of fennel and orange segments, cranberry and orange glaze (G)

roasted rack of lamb – served medium, pea puree, baby peas and mint, snow pea tendrils, lamb navarin sauce (G)

barramundi – poached in white wine, mussels, lemon beurre blanc, smoked dill oil, herb butter (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 (G)

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

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2024 SET MENU EXTRAS

SIDES

salad of mesclun, shaved heirloom carrots, parmesan, walnut dressing (v,G)	15.5
röschti – thickly grated kestrel potatoes, pan fried golden brown (V,G)	16.5
green beans, butter, garlic, onion (v,G)	15.5
roasted carrots, sweet sambal, blueberry vinaigrette, pepitas, micro herb (V,G)	15.5

PALATE CLEANSER

bellini sorbet – lemon, white peach and sparkling wine (V,G)	9
granita – waiting staff to advise	8

CANAPES – HOT

chicken, leek and brie pie
tomato and mozzarella arancini with aioli
south australian lightly battered oyster, black garlic aioli, caramelised fig jam
crumbed prawn, lime aioli, paprika salt

CANAPES – COLD

natural south australian oyster, chardonnay dressing, golden shallots, salmon pearls and chives (G)
crostini with whipped ricotta, honey pearls and black pepper (v)
cured salmon blini, dill and caper crème fraiche and salmon roe
rare grilled beef tenderloin with horseradish, onion jam and rocket
fried bread with white anchovy, roast tomato butter, stracciatella and basil

two per person	13
three per person	17
four per person	22

espresso coffee and specialty teas charged on consumption

please note set menus are subject to change without notice and are not interchangeable

credit card surcharge applies



LenzerheideRestaurant



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CHILDRENS MENU

(strictly 12 years and under)

40

MAIN COURSE

potato gnocchi, bolognaise sauce, cheese

lightly battered barramundi, french fries, green salad, mayonnaise

grilled chicken slider, lettuce, tomato, cheese, french fries, green salad

DESSERT

two scoops vanilla bean ice cream, berry or chocolate topping

triple chocolate cake, fresh berries

seasonal fruit plate (G)

EXTRA'S

french fries and tomato sauce 10

hot chocolate with marshmallow 6