

4-Course Set Dinner

Appetiser

(Please select 2)

Chilled angel hair pasta, king crab, caviar, sakura ebi and truffle vinaigrette

or

Smoked salmon tartare, gherkin, dill, trout roe, Parmesan and horseradish dressing

Hokkaido scallops, wild mushroom puree, asparagus and beurre blanc

or

Pan-seared foie gras, poached pear, mustard seed and port wine reduction

Main Course

(Please select 1)

*Australian beef fillet, mashed potatoes, broccolini,
baked tomato and Périgueux sauce*

*'Catch of the day', mashed potatoes, baby spinach
and warm tomato basil vinaigrette*

*Duck leg confit, sautéed potatoes, pumpkin puree,
caramelised brussels sprouts and orange soy sauce*

Dessert

(Please select 1)

Buttery pineapple crumble bars with vanilla ice cream

Dulcey chocolate mousse with chocolate fudge gateaux and coffee ice cream

Goodwood blended coffee or selection of fine teas

\$108 per person

— 2 glasses of premium house wine pairing \$36 —