

## 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*