

Casalinga

Entrée

XO Duck Spring Rolls; crisp lettuce cups, Vietnamese mint, prik nam pla dipping sauce

Ras El Hanout Dusted Fried Calamari; preserved lemon aioli, watercress, celery fronds, flat leaf parsley salad, zough (gf)

Pan Fried Saganaki; deglazed w/ lemon vodka, tempura zucchini flower filled w/ caponata, char grilled garlic croutes, dressed rocket (gf)

Seared Scallops; borscht, crumbled goat feta, candied flat pancetta (gf)

Main

Picante Roast Chicken Ballotine; filled w/ peach & golden raisin chutney, white carrot puree, hazelnut couscous, prosciutto (gf)

or

Balinese Style Twice Cooked Pork Belly; satay broth, shitake mushroom, water spinach, puffed black rice o crisp, double chicken (gf)

Choose 1 white meat

250g Gippsland Grain Fed Porterhouse; Hellenic style marinade, fattoush salad, olive dusted pomme Parisienne, ouzo aioli (gf)

or

220g Eye Fillet; wrapped in prosciutto, char grilled king prawn, café de Paris butter, gremolata thrice cooked kipfler potato chips, black Russian tomato, watercress, parsley salad, white balsamic dressing (gf)

or

Tournedos Rossini; 2 x 100g fillet steak pinned w/ bacon, Casalinga pâté, port cream sauce, parsnip skordalia spheres, sautéed purple kale, charred asparagus (gf)

choose 1 red meat

Fish of the Day (gf)

Beetroot Cannelloni; filled w/ caramelised shallot & spinach, white sauce, gratinated truffled feta, walnut soil

Dessert

Opera Cake; hazelnut dacquoise layered w/ Frangelico & espresso chocolate sauce, Bacio mousse, vanilla ice cream, whipped cream (gf)

Coconut Milk Panna Cotta; lemongrass water bomb meringue, vanilla rice pudding crisp, Malibu & white chocolate ice cream (gf)

Anzac Biscuit; honey comb ice cream, fresh banana, salted caramel sauce, chocolate spring roll cigar, macadamia praline, chocolate sauce

Orange & Almond Pudding; blood orange segments, brandy snap, whipped cream, orange chocolate ice cream (gf)