

THE ROUNABOUT

▪ RESTAURANT ▪

2018 Set Menu Options

2 courses served alternatively \$50.00 per person
3 course served alternatively \$60.00 per person
3 course dinner a-la carte \$65.00 per person (Max 20 People)
5 course chef's tasting menu \$65 per person

Entrees

Beef tartare | Puffed tendon | Confit egg yolk | Hot English mayo | df | gf

Prawn dumpling | Tamari | Chilli | Fried onion | Coriander | df | gfo

Orecchiette | Pumpkin | Sweet potato | Mushrooms | Spinach
Fetta | Reduced balsamic

Mains

Ballotine of chicken | Lavender glaze | Sweet corn puree | Wilted rainbow
Chard | Pendergast apiary honey emulsion | gf

Crispy skinned salmon | Crab | Apple | Daikon | kombu | Salmon roe gfo | df

Roasted pork belly | Smoked celeriac puree | Asparagus
Fig & date chutney | Scratchings | gf

Red wine braised ox cheek | Creamed russet potato | Wild mushrooms
Sautéed green vegetables | Café de Paris sauce | gf

Desserts

Chocolate & caramel tart | Double cream | Vanilla bean ice cream

Coconut & kaffir lime pannacotta | Lychee | Basil ice cream | Lime curd
Meringue shards

Wild berry brulee | French toast ice cream | double cream