

# 3 Course Alternate Drop plus Cheese Board

\$120.00 per head\*

## ENTREE

Five Spiced Rannoch Quail on a cucumber and apple salad, spiced salt and jam jim dressing

or

Grapefruit and Gin Cured Ocean Trout, Dijon mustard, horseradish, capers, red onion and rye toast

## MAIN COURSE

Venison and Wallaby Loin Wellington with king oyster mushroom sauce

or

Herb Roasted Duck, beetroot risotto cake with duck bone reduction

## DESSERT

Crème Brulee with baked rhubarb

or

Kirsch Prune Chocolate Mousse with sugared macadamia nuts

Plus

## TASMANIAN CHEESE BOARD

Bruny Island Cloth Cheddar

Lactos White Diamond Brie, Heidi Tilsit

Waji Apple Paste, Fruit and Pigeon Whole Baguette

\* Includes GST

