

Ala Carte

Entrées

Iberico and Marinated Egg Yolk \$42

With truffle polenta and parmesan foam

Crab Mille Feuille \$34

Layered with sliced avocado and tomato coulis

Seared Scallops \$42

With braised celeriac and truffle jus

Foie Gras Mousse \$38

With sweet potato purée and apple confit

Freshly Shucked Oysters

Can be organised as canapé \$4.50 per oyster

½ dozen \$24

1 dozen \$48

Tasmanian Pacific shucked to order with lemon wedges
or red wine vinaigrette

Twice Cooked Pork Belly \$26

With lemon Confit and carrot purée

Minestrone Soup \$18

With infusion of pesto and a layer of pencil leek flan

Cappuccino Scallop Soup \$21

With milk foam and croutons

Principaux

Amelia Park Lamb Pané \$52

Encrusted with rosemary crumb served with quinoa stuffed Chinese cabbage

Fillet of Grilled Wagyu Marble Score 9+ \$68

150g tenderloin fillet cut with braised daikon, leek and foie gras sauce

* Tenderloin fillet is considered to be one of the most luxurious cuts of beef. Although the cut does not contain as much fat, it is regarded as the tenderest part of the cow.

Catch of the Day \$43

Please ask your waiter for today's catch

Slowly Cooked Spatchcock \$49

Slowly roasted, stuffed with truffle and Japanese mushroom and sauce suprême

Duck and Foie Gras Pie \$57 (allow 45 mins)

With mesclun salad and sauce aigrie doux

*The duck pie is a long process which requires a level of experience to integrate the marriage of flavours with optimum ingredients. The duck and foie gras has been marinated in Hennessy XO and truffle jus for 3 days, which is then encased in a traditional hand made French 'style' puff pastry.

Special of the Day (market price)

Please ask your waiter for today's special

Accompagnement

Mesclun Salad \$9.50

Mixture of green leaves in a herb dressing

Kipfler Potato \$9.50

Confit then tossed in garlic and thyme

Seasonal Vegetables \$9.50

Steamed then sautéed, infused with curry and lemon

Desserts

Mont Blanc à la Yomo \$23

Coffee sponge with chestnut mascarpone and cognac ice cream

Galileo's Custard Doughnut \$ 21 (allow 12 mins)

Stuffed with peach custard, with chocolate fondant and milk ice cream

Simplest of Fruit Salads \$17

Clean and fresh flavours of pineapple, plum and mandarin
with peach sorbet

Kaki Tart \$18

Persimmon tart with almond cream and kirsch ice cream

Roasted Pear \$18

With crème pâtissière, chocolate ganache and vanilla bean ice cream

Soufflé au Grand Marnier \$25 (allow 20 minutes)

Cooked to order with chocolate ice cream and
passion fruit pulp

Fromage \$26

A selection of Australian and International cheeses

Vittoria Coffee or Observatory Hotel Tea \$10.50

Served with petit four