



Menu

STARTER

Potato bread & cultured butter

Half shell scallops, vermouth cream & caviar

Foie gras parfait, Maidaera jelly, brioche

MAIN COURSE

Beef fillet, potato puree, morel mushrooms,
smoked bone marrow butter & jus

Steamed Coral trout, shellfish bisque, prawn
tortellini, poached bug tail & saffron rouille

DESSERT

Parfait glace, peanut butter ice cream,
chocolate brownie, salted caramel & praline

Chocolate nemesis trio, flourless chocolate
cake, chocolate sorbet, chocolate soil





HIGH TEA LUNCHEON

SANDWICHES

CHICKEN & TARRAGON
EGG, CRESS & MUSTARD
SALMON & DIL CREAM
PICKLED CUCUMBER
GLAZED HAM & GRUYERE

SAVOURY

CHICKEN LIVER PATE EN CROUTE
PORK & PARSLEY TERRINE
MINI BEEF CHEEK & MUSHROOM PIES
MINI CHICKEN & LEEK PIES
MANDY'S MINI SAUSAGE ROLLS
MINI SPIACH & RICOTTA QUICHE

SWEETS

A SELECTION OF PETIT FOURS





Earlsbrae

STARTER

Salad of Roquerfort, apple, honey walnut & cress

MAIN

Duck à l'orange with witloff & potato

DESSERT

Creme brûlée, almond biscotti

+



GARDEN PARTY

CANAPÉS

Sydney rock oysters finger lime ponzu

Cured trout, buckwheat blinis & caviar

Seared Tuna, anchovy mayo, nori ash

Glazed Sichuan lamb ribs

Haloumi & watermelon croquettes

Country terrine, prune chutney

Chicken liver pate, Pedro Ximenez, brioche

SUBSTANTIAL

Peking duck pancakes, plum sauce

Fish Finger Katsu Sandwiches, yuzu mayo

Pork Belly Bao buns, cucumber & hoisin

SWEETS

Petit fours

