



MADROSA SPECIALLY CURATED MENUS - CLASSIC

SAMPLE MENU ONLY - \$65.00 + GST

STARTERS

Chicken and Prosciutto Ballotine with Pistachio, Cannellini Bean Salad and Crostini

Charcuterie Plate - Assorted International Meats, Pickled Vegetables, Mozzarella and Rosemary Grissini

Smoked Salmon and Avocado Salad with, Fennel, Nastursium Grapefruit & Finger Lime Vinaigrette

MAINS

Pan Roasted Angus Beef Striploin with Smoked Potato, Creamed Spinach and Honey Glazed Heirloom Carrots

Pistachio and Lemon Crusted Salmon with Prawn Tortellini, Pumpkin Puree, Fennel and Lemon Sauce

Duo of Free Range Chicken - Butter Roasted Breast, Confit of Leg, Puy Lentil, Bacon and Marsala Sauce

DESSERTS

Individual Mini Vacherin with Chantilly Cream and Berry Compote (v) (gf)

Bitter Chocolate Delice with Vanilla Bean Ice Cream and Seasonal Berries

Classic Tart Citron with Clotted Cream and Raspberry Sauce



(v) vegetarian (vg) vegan (gf) gluten free (df) dairy free



MADROSA

SPECIALLY CURATED MENUS - DELUXE

SAMPLE MENU ONLY - \$98.00 + GST

STARTERS

Cured Huon Salmon in Japanese Yamazaki 12yr Old Single Malt Whiskey with Puffed Nori, Pickled Radish, Cucumber, Lemon Gel, Samphire

Smoked Striploin of Wagyu Angus Beef with Vegetable Crisps, Mushroom Ketchup, Watercress Dressing

Scallop Ceviche with Zucchini, Fennel, Pancetta and Horseradish and Tomato Vierge (gf)

MAINS

Duck Breast with Confit Carrot, Beet Fondant, Walnuts and Red Cabbage and Blackberry Jus

Angus Beef Tenderloin with Ox Cheek, Pomme Puree, Sprouts and Madeira Jus

Blue Eye Cod with Galette Potatoes, Endive, Asparagus and Puy Lentil Vinaigrette

Lamb Leg with Pomme Boulangère, Lamb Shoulder Parcel, Broccoli, Cavolo Nero and Roasted Garlic and Rosemary Jus

DESSERTS

Charlotte aux Pomme

Calvados Bavaois, Croquant and Salted Hazelnut Butterscotch

Bitter Chocolate and Passion Fruit Tart (v)

Banana Tarte Tatin

Vanilla Cream, Hazelnut and Pop Corn (v)

Napolean

Strawberries, Chantilly Cream and Pistachio (gf)

STAFF

Chef - \$500.00 + gst

Chef assistant - \$300.00 + gst

Service Supervisor - \$400.00 + gst

Front of House - \$300.00 + gst

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