

# EIGHTYEIGHT

*With an emphasis on integrity of ingredient and nourishment all items on this menu are ethically sourced. They are organically grown on the property, gathered or acquired locally or sustainably farmed. These ingredients have been nurtured by nature, prepared with respect and cooked with love. The meal that you eat is the culmination of every step in this important process, imbued with goodness.*

**Chef Recommends Side of Warmed Local Adina Olives to Start**

**All courses include amuse bouche, house bread and butter**

**Two Course \$65**

**Three Course \$80**

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## **Entrées**

Cream of Truffle, Cauliflower and Cumin soup

Confit Pork Belly with Potato Tuile, Balsamic glaze and Aioli

Pan Seared Quail, Garam Masala, Haloumi, Orange Glazed Dates and Almonds

Pan Seared Scallops, Buttered Pumpkin Puree and Jamon Crumb

Prawn Ravioli, Scampi, Black Caviar with a Witlof and Citrus Salad

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## **Mains**

Marinated Lamb Fillet with Mint Peas, Artichoke Hearts, Fetta and Pomegranate

Confit Salted Duck with Oven Baked Gnocchi, Caramelised Pumpkin and Beetroot Jus

Chicken Breast with Charred Corn, Chorizo, Sour Crème Rouille and Corn Puree

Baked Gnocchi, Caramelised pumpkin, Sautéed Celeriac,  
Pickled Beetroot, Binnorie Fetta and Aioli

Beef Fillet with Fried Enoki, Paris Mash, Watercress, Wasabi Butter and Red Wine Jus

Macadamia Crusted Ocean Trout with Glazed Golden Beets,  
Asparagus Spears, Sautéed Celeriac and Pickled Beetroot Puree

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**On the Side \$8.00**

Market Garden Leaf Salad with Caramelised Balsamic Dressing

Butternut Pumpkin with Pine nut Oil and Roquette Pesto

Sugar Snap Peas with Thyme butter

Warmed, Marinated Local Adina Olives

Steamed Chat Potatoes, with Hazelnut Rosemary Praline

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## Desserts

Chocolate Mousse with Buttered Popcorn Ice cream, Liquorish Paint and Popcorn Praline

Creamy Dragon Fruit Sago with Macerated Berries, Toasted Coconut and Strawberry Champagne Sorbet

Honey Poached Rhubarb with Rhubarb Sorbet, Julien Apple, Split Almonds and coconut sugar

Blackberry and Maple Clafoutis with Lavender Syllabub, Fresh Berries and Candied Walnuts

Binnorie Brie

Served with muscatels, Salted Almonds, Apple Compote and House Made Lavosh