

LolliREDINI

TWO COURSES 60-
THREE COURSES 75-

ENTREE

MOONLIGHT FLAT 'CLAIR DE LUNE' OYSTERS WITH A LEMON & LIME GRANITA, CUCUMBER SPAGETTINI

HEIDI GRUYERE CHEESE SOUFFLÉ WITH ROASTED HAZELNUT, PEAR & SPINACH CHIFFONNADE & CHARDONNAY VINAIGRETTE

SEARED PORT LINCOLN KING PRAWNS, TEXTURED GREEN PAPAYA, CUCUMBER, AVACADO & WHITE RADISH SALAD, FRIED ESCHALOTS AND VIETNAMESE DRESSING

CONFIT OF OCEAN TROUT & SEARED SEA SCALLOP WITH SHAVED FENNEL & BLOOD ORANGE SALAD & OLIVE OIL DRESSING, WAFER THIN CITRUS TOASTS

BRAISED LAMB SHOULDER & BLACK OLIVE TORTELLONI WITH ROSEMARY, SLOW COOKED TOMATO & ARTICHOKE

ROASTED PUMPKIN, PERSIAN FETA, PINE NUT & AMMARETTI ROTOLO WITH LEMONY SAGE BUTTER, SOFT & CRISPED LEEK

MAIN COURSE

PAN ROASTED JEW FISH FILLET, VELVETY CELERIAC PUREE, PEAS & WHITE ASPARAGUS, FOAMED PERNOD BUTTER SAUCE

CRISP SKINNED DUTTON PARK DUCK, FONDANT ROSEMARY & GARLIC POTATO, SICILIAN VEGETABLE CAPONATA & GLOBE ARTICHOKE

SLOW COOKED PORK WITH A COARSE POTATO ROSTI, APPLE, PRUNE & CIDER SAUCE, STUFFED CABBAGE ROLLS

VEAL ROASTED IN PANCETTA & SAGE WITH GRILLED WHITE POLENTA, BUTTERED SPINACH, SWISS BROWN MUSHROOMS & TRUFFLE BUTTER SAUCE

MANDAGERY CREEK VENISON LOIN, CARAMELISED PEARL ONIONS & LENTILS, BRAISED RADICCHIO & POTATO BOULANGERE

PORCINI MUSHROOM, PARSLEY & TALLEGIO CHEESE RISOTTO WITH SHAVED FRESH LOCAL MILTHORPE TRUFFLE

SIDE DISHES

STEAMED THEN BUTTERED BABY BEANS, BRUSSELS & BROCCOLI

'PARIS MASH' CREAMY DESIREE POTATO PUREE

WARU ROCKET LEAF SALAD WITH REDINI DRESSING, PEAR & SHAVINGS OF PARMESAN

DESSERTS

PANAMA PASSIONFRUIT SOUFFLE IN COPPER POTS WITH PASSIONFRUIT ICE CREAM & VANILLA CIGARS

WARM GINGER BRIOCHE & MARMALADE 'SAVARINS', RUM POACHED CUMQUATS & WHIPPED VANILLA MASCARPONE

APPLE, QUINCE, PEAR AND FRANGIPANE 'PITHIVIER' WITH PRUNE & BRANDY ICE CREAM

CARAMEL BRULEE TARTLET WITH COINTREAU MASCERATED STRAWBERRIES AND CREAM

PISTACHIO, PRALINE & NOUGAT PARFAIT 'VACHARIN' WITH RASPBERRY SORBET & FRESH RASPBERRIES

ICE CREAM & SORBET SELECTION SERVED IN A MARTINI GLASS WITH SWEET CITRUS WAFERS, BERRIES & SYRUP

BELGIAN CHOCOLATE ICE CREAM
HONEYCOMB & VANILLA BEAN
STRAWBERRY SORBET

CHEESE SELECTION

SERVED WITH MUSCATEL GRAPES, OUR TOASTED WALNUT SOURDOUGH, FLAT BREAD, PEAR & WALNUTS

BUCHE D'AFINOISE- CREAMY BRIE STYLE COWS MILK CHEESE- FRANCE
ST AGUR- MILD BLUE CHEESE WITH A VERY CREAMY TEXTURE-FRANCE
MANCHEGO-SEMI HARD SPANISH COWS MILK CHEESE-SPAIN