

T H E E S P L A N A D E H O T E L

F U N C T I O N S - F I X E D M E N U S

**Entrée**

1. Traditional roasted pumpkin soup with sourdough croutons and crème fraise
2. Chilli salt squid with bean sprouts, cucumber and herbs, passionfruit dressing
3. Char-grilled Crystal Bay prawns with chickpea puree, rocket and mango salad
4. Steamed Portarlington mussels in ouzo and fennel cream broth
5. Smoked salmon crepe, mascapone cheese, fresh herbs layered mille feuille with horseradish.
6. Local scallops baked in shell with lemon herb butter, crisp prosciutto and baby herbs
7. Natural oysters with orange ponzu sauce and yuzu jelly
8. Ox tail ravioli simmered in wild mushroom marsala cream sauce
9. Pork terrine with house made pickled vegetables and crusty bread
10. Harry's mezze plate: selection of local products chosen by your chef

**Main**

1. Grain fed eye fillet cooked medium on creamed potato, grilled asparagus spears with balsamic jus
2. Lamb rump with roasted root vegetables and celeriac puree, rosemary, lamb reduction
3. Slow roasted pork belly with grilled baby vegetables
4. Pan-fried duck breast with braised lentils
5. Grilled snapper fillet with crushed potato, sauteed cabbage and lemon butter sauce
6. Seared salmon with mushroom, asparagus risotto and tomato, caper salsa
7. Wild barramundi on a warm ratatouille, spinach and chickpea salad
8. Poached chicken breast in asian flavours served with steamed rice and asian greens
9. Prosciutto-wrapped baby spatchcock with roasted kipflers and caramelised spanish onion
10. Warm Merredith goats cheese and grilled onion tart with slow roasted cherry tomatoes and petite salade

**Dessert**

1. New York cheesecake with berry compote
2. Sticky toffee pudding with baked bananas and double cream
3. Apple and blueberry crumble with vanilla bean ice-cream
4. Rich chocolate mudcake with chocolate mousse and chocolate sorbet
5. Mini pavlova with seasonal fruits and passionfruit coulis
6. Sorbet terrine
7. Tangy lemon tart with double cream and citrus salad
8. Brandy snap basket with drunken strawberries and clotted cream
9. Melting chocolate pudding with vanilla bean ice-cream
10. Cheese plate with dry biscuits and fruits