



## Bastille Day Dinner 2021 | \$79

### Entrees

#### **Duck Consomé**

Confit duck culurgiones, nashi pear, fried garlic, tomato concasse

#### **Herb and Lemon ricotta Stuffed Confit Leek** *V/ GFO/ DFO*

Grilled zucchini, almond milk gel, olive coal tuile, chive oil

#### **5+ Wagyu Steak Tartare** *GFO/ DFO*

Coddled egg yolk, seeded French mustard, brioche, smoked onion

#### **Seared Clear Water Scallops** *GF*

Sautéed endive, curried cauliflower puree, tea-soaked raisins

### Main Course

#### **Braised Lamb Shank**

Sweet potato gratin, provençal mushrooms, red elk

#### **Stanbroke 5+ Wagyu Rump Cap** *GF*

250g char grilled, potato fondant, carrot jam, mushroom duxelles, herb puree, red wine jus

#### **Pan Seared Local Caught Market Fish** *GFO*

Olasagasti anchovies on toast, pumpkin purée, fried kale, red onion jam, orange currant and pine nut sauce

#### **Smoked Brisbane Valley Quail** *GF/ DFO*

250g de-boned, beetroot foam, goat's yoghurt, candied beetroots, hazelnut dukkha

#### **Gnocchi Niçoise** *DF*

Green beans, heritage heirloom cherry tomatoes, Mojo Verde, dehydrated olives, 63.5 degree egg

### Dessert

#### **The Bastille**

Genoise sponge, orange crème patissiere, fresh strawberries, macadamia crumb, macadamia ice cream

#### **Classic Tonka Bean Crème Brûlée** *GFO*

Pistachio biscotti, freeze dried mandarin, mandarin gel

#### **Pear Tarte Tatin**

Burnt milk sorbet, feuilletine crumb, Frangelico gel

#### **Apple and Lychee Sorbet** *GF/ DF*

Basil foam, apple and lychee salad

GF=gluten free

DF=dairy free

V=vegetarian

GFO=gluten free optional

DFO=dairy free optional