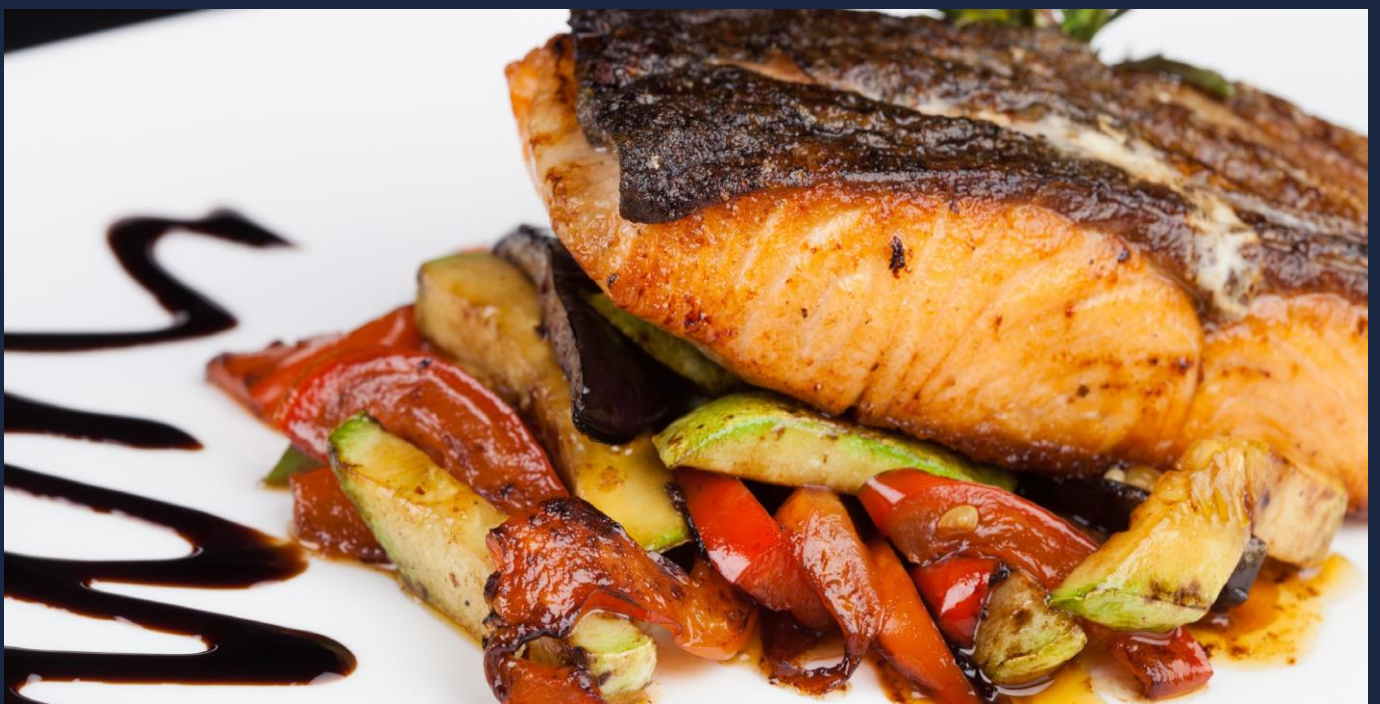




THE JACKSON THREE COURSE MENU



Entrées

alternating choose 2

Roasted vegetable tart with a petite herb salad and Meridith farm goats cheese (V)

Huon salmon terrine with lemon zested ricotta, roasted capsicum strips, salsa verde and fresh lemon cheek (GF)

Bannockburn free range poached chicken salad with heirloom vegetables and a lemon oregano vinaigrette (GF, DF)

Roast duck ravioli, aromatic spiced duck with star aniseed and sliced roast duck breast in a lightly spiced Cantonese duck sauce

Wagyu beef cheek ravioli in a light tomato sugo, crispy basil, truffle parmesan sable, cold pressed olive oil and soft herbs

Saffron cannelloni with pumpkin puree, creamed spinach, lemon zest ricotta w aged parmesan and crispy sage

Mains

alternating choose 2

all mains served with seasonal vegetables

Crisped Huon Salmon fillet on a cassoulet of lentil du py, cannellini beans in a light seafood bisque, chervil and lemon zest with parsley butter baby potatoes

Twice cooked chicken breast with a potato galette, crisped leek in a Canadian maple jus or a lemon caper sauce (GF)

*Amelia Park 5-hour slow braised lamb shanks

*Slow braised beef cheek

**Choose one of the following accompaniments for the Lamb Shank or Beef Cheek*

Red wine jus with parisienne buttered mashed potatoes and chives

Herbed tomato sauce with parmesan polenta base

Moroccan saffron tagine, harissa, green olives preserved lemons on a Moroccan couscous

Desserts

alternating choose 2

A decadent warmed flourless chocolate cake served with chantilly cream and warmed chocolate sauce (GF)

Vanilla panna cotta with a raspberry coulis (GF)

Apple tarte tatin on top of a golden puff pastry disc and King Island double cream

Lemon curd tart in a sweet butter shell and a mixed berry compote

Tiramisu with vanilla bean mascarpone cream, edible soil and pistachio biscotti

UPGRADED ENTREE MENU \$8/PAX

alternating choose 2

Crystal Bay prawn and spanner crab lasagne in a seafood bisque w baby watercress

Citrus cured Huon salmon fillet, crispy pancetta, blue swimmer crab, Yarra valley caviar and preserved lemon aioli

Burrata mozzarella, seasoned heirloom tomatoes, baby mediterranean olives, poormans sourdough and fresh basil, drizzled with Estate first pressed olive oil

Cauliflower and cumin veloute with butter poached sea scallops, avruga caviar and baby chervil garnish

Grass fed chimichurri rump dry aged, oven roasted marrow in the half bone, pickled cauliflower and grilled U6 prawn. (GF DF)

UPGRADED MAINS MENU \$11/PAX

alternating choose 2

Tenderloin filet, red wine jus, sauteed mushrooms, parmesan hasselback potatoes and seasonal vegetables

Riverina rack of lamb, herbed crust, duck fat crisped potato, buttered spinach and Mediterranean ratatouille

Gold band snapper fillet, pan seared, fennel puree, watercress with saffron poached potatoes

Duck roulade, wrapped in jamon prosciutto, crispy basil, potato gratin and a madeira jus

TOP TIER MAINS \$16/PAX

Petaluma ocean trout fillet with crispy skin, fennel puree, sautéed pancetta, king edward mushrooms and butter poached saffron potatoes (GF)

Oakleigh Ranch, laser cut, marble score 4 wagyu eye filet, truffled forest mushrooms, confit eschallots and seasonal heirloom vegetables and chive and parmesan hasselback potato

UPGRADED DESERTS \$8/PAX

alternating choose 2

all served with edible flowers, fresh berries and tulle

Hazelnut joconde layered with coffee cream and chocolate ganache

Raspberry layered joconde, white ganache, edible soil

Apple and salted caramel tart with poached apple compote

Cuboid Choux pastry filled praline mousseline, chocolate praline and joconde biscuit

Vanilla bean cream caramel, cinnamon poached corella pear