

# queensland college of wine tourism

## \$55.00p/p Alternate Drop Menu

Antipasto platters & a selection of hot savories

## Mains

#### rib fillet with wild mushroom risotto

prime 350g fillet cooked to your liking and served on a wild mushroom risotto, garnished with a pastry lid and onion jam and coated in a barrel port jus

## rib fillet with beetroot, pear and fetta salad gf

prime 350g rib fillet cooked to your liking and served on a warm beetroot, pear and fetta salad, coated in a balsamic and blueberry reduction and garnished with parsnip chips

#### rib fillet with a potato rosti gf

prime 350g rib fillet cooked to you liking and served with a sundried tomato, zucchini, potato and carrot rosti, coated in a wild mushroom jus garnished with bacon chips and deep-fried leek

#### golden syrup chicken

chicken breast marinated in garlic, paprika and herbs placed on a moroccan cous cous coated with an orange and golden syrup glaze and served with a garden salad

#### apricot and pistachio chicken

chicken stuffed with pistachio and dried apricots wrapped in prosciutto garnished with a pomme william coated in a creamy seeded mustard sauce

#### parmesan and herb chicken

parmesan, herb and mustard crumbed chicken breast served with an apple and macadamia salad coated in a blurre blanc sauce

#### moroccan lamb rump

prime rump of lamb char grilled and infused with orange, ginger, cloves, coriander and cracked pepper, cooked to medium-rare and served on warm sultana cous cous with mint yoghurt

#### coriander encrusted lamb rack

rack of lamb encrusted with a coriander seed, cumin seed and fennel seed mix, roasted till pink and placed on a soft polenta with a blueberry jus garnished with a fattoush salad

#### sage crumbed pork cutlet

an aromatic crumb of sage, parmesan and fresh local ginger encrusting a succulent port cutlet, placed on an apple and raspberry salad and coated with a sweet onion jus

#### japanese green tea salmon

atlantic salmon marinated in sweet green tea then served to medium rare and placed on a wasabi and horseradish potato mash dressed with a sweet asian sauce

## port and poached prune glazed duck

crispy skin duck breast placed on a potato and leek cake and wilted silverbeet and glazed with a port poached prune sauce

## baby bird with truffle oil

succulent spitchcock infused with lemon thyme and horseradish served with chargrilled vegetables and dressed in a black truffle oil

## Dessert

## tristan's apple strudel

local granny smith apples, rum infused with a hint of cinnamon encased in a homemade flaky filo pastry served with a bush honey ice-cream

## ginger and lime panna cotta gf

a light fresh milk based dessert with fresh ginger and suttons lime liqueur garnished with caramel sauce, pistachio nut praline and local strawberries

#### rum and raisin chocolate mousse gf

a smooth rich chocolate mousse ingrained with rum soaked raisins and topped with a hazelnut praline, garnished with vanilla yoghurt and fresh mint

#### prune and barrel port pudding

this warm served dessert is accompanied by homemade vanilla bean ice-cream and a delicate syrup of fortified wine, cardamom and leatherwood honey

#### blueberry crème brulée gf

a smooth baked custard with blueberries afloat, custard with toffee and served with fresh fruit

## deep fried chocolate ravioli

sweet pasta encasing a smooth chocolate and a blend of nuts served piping hot with a crème anglaise and a wild berry compote

#### poached pear gf

pears poached in a cinnamon and wine syrup, filled with almond praline and vanilla ice-cream garnished with caramel sauce

#### brandy snaps

homemade brandy snap basket filled with vanilla ice-cream and wild berry cream

Tea, coffee