



Quorum

CAFE RESTAURANT

Christmas Celebration Luncheon 2018

\$140 per person (children 3 - 11 \$55)

To Start. Mulled Wine in Vintage Cups

Canapes.

Smoked Eel Pate. Horseradish. Dill. Pumpernickel

Tomato. Basil. Shaw River Mozzarella. Sour Cream. Sour Cream Pastry GFA V

Fresh Date. Pesto. Prosciutto GF

Entrée 1.

Terrine of Milawa Free Range Chicken. Turkey. Bouchiers Ham Hock. Leek. Prune & Pistachio. Celeriac Remoulade. Cranberry. GF

Entrée 2.

Rottollo of Local Crayfish. Sea Herbs. Fennel. Tomato. Pernod. Rouille. Sea Lettuce

Pre Main Taster.

House Smoked Trout. Betel Leaf. Coconut. Bean Shoots. Finger Lime. Salmon Roe GF

Main.

Western Plains Pork Loin. Chestnut. Apple. Raisin. Sweet Potato. Heirloom Carrots. Asparagus. Istra Kaiserfleisch GF

Dessert.

Timboon Strawberries. Schulz Organic Cream. Choux Buns.

To Finish.

Coffee, Tea and Macarons

Pre paid bookings only Vegetarian & Childrens Menu available on request

Thank you for dining with us this Christmas & on behalf of all Quorum Staff, we wish you a very Merry Christmas