



Songbirds Rainforest Retreat

Fathers' Day Menu

— LUNCH ONLY —
SUNDAY, SEPTEMBER 5, 2010

\$78 PER HEAD

ENTRÉES

Lapsang Smoked Duck Breast:

Wasabi mousse, nori, wild rice, water chestnuts, miso and ginger infusion

Pan Roast Five Spiced Tasmanian Salmon:

Cauliflower puree, lemon confit, cress, macadamia milk

Confit of White Meats:

Cashews, Fourme d Ambert, whipped aubergine, tempura white anchovy, lilliput capers, green olive, raspberry grape must

MAINS

Thyme Roast Spatchcock:

Boudin, broad beans, asparagus, spiced pumpkin jam, chive and white raisin "clafoutis"

Pan Roast Jew Fish:

Nigella seeds, curried butternut puree, white beans, red pepper lemongrass and passionfruit essence

Spiced Fillet of Kingaroy beef:

Celeriac puree, garlic ravioli, black bean coriander chilli and sweetcorn salsa

DESSERTS

Candied Fig and Date Katafi Pastry:

Rose Mastic, tarragon and yoghurt sorbet, sherry vinegar caramel, pistachios

Warm Valhrona Chocolate Tart:

Milk skin, Earl Grey tea syrup, lavender ice cream, chocolate soil

Strawberries and Cream:

Vanilla parfait, meringue, tonka ice cream, tellicherry pepper, thyme

Selection of European and Australian cheese shallot compote and assorted crisp breads

VEGETARIAN SELECTION:

ENTREE

Witches Chase Goats Curd Cheesecake:

Pumpkin seed, smoked pear puree, walnut, onion tarte tatin, rose

MAIN

White Raisin and Ricotta Clafoutis:

whipped aubergine, herb puree, white and green asparagus, confit shallot, truss tomatoes