



TUCK'S RIDGE

## Entrée

Chicken, Pork and Spinach Terrine with Pear Chutney,  
Cornichons and Toasted Brioche

Goats Cheese and Basil Tortellini with Raisins, Toasted  
Pine Nuts and Burnt Butter

Poached Tiger Prawn Cocktail with Lettuce, Green Mango,  
Cucumber, Mint, Basil and Remoulade Dressing

## Main

Roast Lamb Rack with Confit Leg, Fondant Potato and  
Sautéed Spinach

Ocean Trout Fillet Pan Roasted with Provencale Vegetable  
Salad, Smokey Tomato Dressing and Aioli

Char Grilled Beef Fillet on Celeriac Mash, Steamed Green Beans,  
Roast Garlic and Porcini Butter



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## Dessert

Coffee and Hazelnut Brulee with Biscotti and House Made  
Vanilla Ice Cream

Spiced Pineapple Tart with House Made Star Anise Ice Cream

Valrhona Chocolate Tart with Blood Orange Sorbet

Selection of Cheeses with Toasted Fruit Loaf, Quince Paste and  
Fresh Pear

2 Course \$49.50

3 Course \$59.50

## Extra Side Dishes

Rocket and Parmesan Salad with Balsamic

Sautéed Kipfler Potatoes with Garlic and Parsley

\$8.50