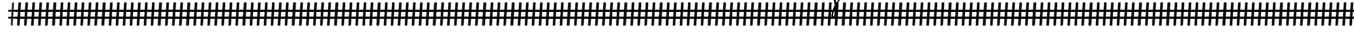


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# PEATS BITE

*Boutique Accommodation & Restaurant*



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November 2015



## **On arrival**

Refreshing Watermelon Mojito

## **On seating**

Warm marinated mixed olives

Crusty Sourdough with Dukkah and dip

## **Seafood plate**

Hawksbury River Oyster with eshallot vinaigrette

Salmon Gravelax with pickled fennel, capers & crème fraiche

Grilled Scallop with macadamia & herb crumble, pea puree

## **Taste plate**

Grilled Quail Leg, watercress, apple & dried cranberry salad

Crispy Skin Pork belly with pear salsa & betroot reduction

Roast beetroot, labneh and walnut crumble

## **First Mains**

Crisp Skinned Barramundi with prawn, leek & crab tian, creamed corn and red pepper essence

## **Second Main**

Duck & Mushroom Pie with sautéed kale, speck and cranberry jus

## **Third Main**

Rare Beef fillet with potato rosti, sauce soubise & red wine jell

## **Dessert**

Pear & Rhubarb Frangipane Tart, lemon curd, white almond cream, macadamia shortbread crumble

## **Cheese**

Binnorie Dairy brie & aged cheddar with pear & fig relish, salted walnuts

## **Tea and Coffee**