

**PROSPECT
HOUSE**



**P R I V A T E
H O T E L**

entrée, main and dessert selection \$90

Main course and either entrée or dessert selection \$75

House-made bread & butter

Entrée Selection

Strellyfield pasture bred duck terrine, Cognac preserved cherries, lettuce hearts, walnut vinaigrette

Southern calamari, summer watermelon, wild roquette, fresh coriander & curd

Westhaven goats chèvre panna cotta, asparagus, aged garlic & black pepper crisps

Main Selection with sides to accompany

Crispy ocean trout, pickled fennel, brioche, bacon, beetroot emulsion

Rannoch Farm quail, kindred organic quinoa, bell peppers, baby spinach, preserved lemon and tahini yoghurt

Wild Clover Lamb rump, peas, new season potatoes, mint and black garlic

From the Grill

300g Cape Grim dry aged sirloin, hand cut chips, Café de Paris butter, wild roquette | +\$16

Dessert Selection

Chilled summer berry soup, yoghurt sorbet

Loganberry gelato, hand picked mulberries, green apple sorbet

Cheese

Fourme D'Ambert | Le Dauphin double-crème | Bay of Fires extra mature cheddar

All cheeses served with house-made crisp breads and condiments

1 cheese \$16 | 2 cheese \$24 | 3 cheese \$30