

**PROSPECT  
HOUSE**



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

Prospect House Dining Room – Sample Menu

3 courses + amuse bouche & sides \$90pp

2 courses + amuse bouche & sides \$75pp

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*House-made bread & butter*

***Entre (select)***

*House-made duck and mushroom sausage, white bean cassoulet, sour pickled cherries*

*Tarkine free-range pork belly, savoy cabbage, pickled quince, carraway seed*

*Golden mussel chowder with caramelised bacon and leek*

***Main (select)***

*Coal River cabernet braised beef cheek with winter garden vegetables*

*Sea-run trout, fresh dill pasta, cauliflower, almonds and salmon roe*

*Rare seared wallaby fillet, chestnut puree, beetroot, parsnip, sprouts, native pepper berry*

***Dessert or cheese (select)***

*yeast pudding, basil ice cream, citrus fruits, lemon verbena*

*organic white quinoa, pistachios, almonds & walnuts, rose water panna cotta, quince & dates*

*Fourme D'Ambert OR Buche D'Affinois OR Bay of Fires extra mature cheddar*

*All cheeses served with house-made crisp breads and condiments*

*Additional cheese \$10ea.*

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Prospect House Dining Room open Friday and Saturday from 6pm. Book online or via email at [reservations@prospecthouseprivatehotel.com.au](mailto:reservations@prospecthouseprivatehotel.com.au).