

**PROSPECT
HOUSE**



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

Prospect House Dining Room

3 courses + amuse bouche & sides \$90pp

2 courses + amuse bouche & sides \$75pp

House-made bread & butter

Entree (select)

Seared Bass Strait scallops, green apple, parsnip puree and lemon butter

Char grilled Rannoch Farm quail, baby cos, pickled rhubarb, asparagus, and caramelised parmesan

Main (select)

Rare seared Fingal Valley wallaby fillet, mountain pepper berry, semolina gnocchi, spiced beetroot, and horseradish

Slow cooked Scottsdale pork belly, sweet potato pave, mandarin sauce, Florence fennel and cucumber

Dessert or cheese (select)

Rosewater panna cotta, cardamom and cinnamon scented kindred organic quinoa, almonds and pistachios

Warm dark chocolate, walnut & orange cake, beetroot gelato and candied Coaldale walnuts

Fourme D'Ambert (soft blue) OR Brillat-Savarin triple cream OR Bay of Fires extra mature cheddar

All cheeses served with walnut bread, pickled walnut, oat biscuits and quince paste

Additional cheese \$10ea.
