

**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

Entre (select)

Strelleyfield free range duck liver parfait, pistachios, salted currants, seed crisps, house garden pickle, beetroot jam

Southern calamari, tortellini of pork & fennel seed, capsicum essence, parsley & walnuts

Main (select)

Wild Clover lamb, organic broad beans, Tongola curdy, almond tarator, garden mint

Buttermilk free range chicken, prune gnocchi, peas, sage & lemon, green olive sauce

Dessert or cheese (select)

Littlewood farm strawberries, brioche ice cream, rosewater yoghurt, mountain pepper berry

Soft dark couverture chocolate, salted caramel, vanilla bean mascarpone, orange sugar, walnut crumb

Fourme D'Ambert (soft blue) OR Buche d'Affinois triple cream OR Bay of Fires extra mature cheddar

All cheeses served with walnut bread, cumin seed wafers and mustard fruits

Additional cheese \$10ea.

Please note as we work with the most fresh and available produce, dishes change regularly.