

**PROSPECT
HOUSE**



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

Prospect House Dining Room - SAMPLE

As of July 21 2021 Prospect is changing from an a la carte offering to a 5-course set menu. \$85pp.

Seating time is 6.15 with first course served at 6.30 between Apr-Oct, and 7.45 for 7pm Nov-Mar.

Inhouse guests who are lighter eaters or wish to dine on multiple nights are encouraged to contact the team to discuss dining options.

Dietaries and preferences are required with at least 24 hours' notice.

House-made bread & butter

Amuse Bouche (changing daily)

Bass Strait scallop and saffron chowder with leek and caramelised bacon

Free range slow cooked pork belly, celeriac, organic savoy cabbage, pickled quince

Slow-cooked Fingal Valley wallaby, potato gnocchi, basil, beetroot, Coaldale walnuts, horseradish

Orange scented almond cake, rhubarb sorbet, rosewater yoghurt

(Cheese available as additional course)

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