

Masters of Australian Food & Wine 2004
Italian Inspired Menu Proposal by Anette Grecchi Gray
July 24, 2004

Starter Plates

Peeled broad beans with crisp pancetta, Taleggio cheese, and herb vinaigrette
\$17.50

Balsamic glazed duck breast with warm braised beets, and organic arugula
\$18.00

Warm octopus salad with olive-caper salsa, roasted capsicum and tomatoes, with pea shoots
\$18.50

Grilled white and green asparagus with shaved prosciutto, lemon oil, and chopped eggs
\$17.50

Red wine risotto with forest mushrooms, and truffle leaves
\$19.00

Curried cauliflower soup with Australian crab cake, spinach chiffonade, and curry oil
\$12.00

Ahi tuna tartare with cannellini bean salad, and lemon-basil mascarpone
\$18.50

Main Plates

Braised veal "tendrons" with seared potato gnocchi, forest mushrooms ragoût, and herb broth
\$33.50

Seared jumbo scallops with crisp polenta cake, tomato-onion stew, and basil pesto
\$29.50

Garlic-onion braised lamb shank with charred tomato sauce, toasted orzo, and baby spinach
\$29.50

Wood fired prawns on a stick with roasted squash risotto, shaved Pecorino, and bio arugula
\$34

Oak-grilled wagyu hangar steak with creamy goat's cheese polenta,
balsamic smothered chippollini, and morels
\$33.50

Corn meal crusted and pan-roasted barramundi with vegetables of the moment,
tomato beurre blanc, and crisp parsnip ribbons
\$32.00

Spinach and soft sheep cheese stuffed chicken breast "à la Milanaise",
with artichoke hearts, oven-roasted fingerling potatoes, and lemon-herb jus
\$29.00

Desserts

Semolina pudding with roasted figs and pomegranate molasses

\$14

Modern trifle...with aged balsamico macerated strawberries and jam, vanilla cream, thin shortbread cookie, and balsamic drizzle

\$14

Kataifi crusted pignoli and dried fruit tart with honey-lemon tea

\$14

Olive oil sponge cake with warm rhubarb compote, and mascarpone cream

\$14

Ricotta beignets with cinnamon spiced blueberry salad and lemon yogurt

\$14

Sundae with three ice creams...chocolate, coffee, and vanilla, with meringue tears, roasted pine nuts, Frangelico sauce, half whipped malted cream, and chilled espresso

\$14