

Claribeaux

ON THE BELLARINE

GROUP DINNER MENU

\$80 per person

To Start

(Choose from)

½ SHELL SCALLOPS GRATIN *GF*

herb and lemon butter, rye bread crumb

FRENCH ONION SOUP *GFO, V*

gruyère cheese crouton

SPRING HARVEST SALAD *VEG*

spring peas, radish, pickled shallot, pea puree, shoots, green goddess sauce

ROASTED JUNIPER SPICED VENISON LOIN *GF*

carraway and carrot puree, pickled red onion, currants, sherry vinegar dressing

The Main Event

(Choose from)

BAKED MARKET FISH WITH POTATO SCALES *GF*

garlic puree, shallot, dill, soubise sauce

CRUMBED CHICKEN CORDON BLEU *GF*

free range chicken breast stuffed with pancetta & gruyere cheese, chard, broccolini, pine nut gremolata, potato dauphinoise, mustard cream

ROAST LOIN OF LAMB *GF*

rolled lamb loin, lamb farce, spring peas, mint, pea puree, port jus

ROAST BEETROOT AND CASHEW BON BON *DF, VEG*

spinach, cashew cream, mandarin and cardamom sauce

To Finish

(Choose from)

VANILLA & DAVIDSON PLUM CRÈME BRÛLÉE *GFO*

palmiers

BANANA TARTE TATIN

crème anglaise, hazelnut praline ice cream

COCONUT PARFAIT *GF*

Callebaut NXT chocolate, lime granita, kiwi fruit sorbet

CHEESE PLATTER *GFO*

muscatel grapes, quince paste, fruit, crackers & bread

GF = gluten free GFO = gluten free option V = vegetarian VO = vegetarian option VEG = vegan DF = dairy free

Food Allergies: The team at Curlewis Golf Club will make every effort to accommodate guests with food allergies. Present in our kitchen are ingredients and items such as garlic, eggs, dairy, sesame, gluten, nuts, fructose, shellfish; along with many other ingredients. As a result we cannot completely guarantee there will be no trace of these items in our dishes.