



THE WHITE HORSE



Set Menu

SET MENU

Two Course \$35

Three Course \$55 (including breads & salads)

A pre selection of 3 options per course is required

ENTRÉE

Pan-seared Tasmanian scallops, sauce verge and baby coriander salad ^{GF}

Wonton wrapped prawns, Asian salad and chilli sauce

Freshly shucked oysters with Vietnamese dressing ^{GF}

Peking duck salad, lychee and orange dressing ^{GF}

Cured salmon on buckwheat blini, crème fraiche and salmon pearls

Blue swimmer crab ravioli, roasted shallots and burnt butter sauce

Salt & five spiced pepper squid with Asian salad and lime mayonnaise

MAIN

Oven baked lamb rump, herb couscous, chickpeas and harissa ^{GF}

Duck confit, roasted kipfler potato, bruised red cabbage and port jus ^{GF}

Sesame crusted Atlantic salmon, Saba noodles, shitake mushroom, bok choy and soy ginger sauce ^{GF}

Beef fillet, chive mash potato, shallots, green beans and béarnaise sauce ^{GF}

Corn fed chicken Kiev, broccollini, scallops, truffle mash potato and jus ^{GF}

Barramundi fillet, eggplant, tomato Mache, rocket and salsa Verde ^{GF}

VEGETARIAN OPTION

Roasted pumpkin and haloumi stack, pine nuts, snow pea sprout salad and mint juniper berry glaze

Tomato tarte tartin, Persian feta, olives, basil and wild rocket

DESSERT

Chocolate flourless cake, Kahlua anglaise and vanilla bean ice cream ^{GF}

Caramelised apple and Cointreau tart with coconut sorbet

Sticky date pudding with butterscotch sauce and mascarpone ice cream

Poached pear, rose petal syrup and pistachio shortbread ^{GF}

Assorted Australian & European cheeses, muscatels and lavosh

GF indicates Gluten Free Options