



FORMAL SIT DOWN DINING WINTER 2010

Welcome to our Winter boardroom menu. Our dishes have taken a slightly heartier turn to slot in with our cooler months. We've added a couple of new and exciting ingredients but nothing too "out there" flavour profile wise. Be an inquisitive soul and let Barry's beetroot and copha crostini move you or perhaps Brad's bakewell tart will swoon you into the "comfort food" zone.....enjoy gently.

Entree

Crispy parsnip & duck croquette, beetroot copha crostini, red wine & palm vinegar emulsion

Red pepper king prawns, daikon & pickled mountain vegetable salad, futomaki, ponzu dressing *(gf)*

Baby root vegetable & saffron pickle, silken tofu & crushed sesame king oyster mushroom, black vinegar foam *(vg/gf)*

Seared scallops, tom yum bacon dust, golden quail egg micro salad, sage butter & lime sauce *(gf)*

Careme chicken pithivier, foie gras gold brick, rocket & pecorino salad, aged balsamic

Wasabi tempura zucchini flower, swiss brown & porcini mousse, chilli carrot gastrique, micro herb *(v/gf)*

Main

Tagine of Moroccan chicken breast, ironbark honey infused winter vegetables, minted labna, preserved lime cous cous, its own cooking jus *(gf)*

Pan seared barramundi, smoked caraway crust, fresh herb & ricotta parcel, sautéed snow pea tendrils, Bishonen sake béarnaise

Grilled South Queensland beef fillet, blue pumpkin pie, nutmeg onion jam, broccolini, port wine beef cheek reduction

Pressed slow cooked duck, sweet & sour pepper risotto bar, rocket & candied beets, cumin "sherbet", Madeira sauce *(gf)*

Seared salmon fillet, black nori wrap, light rice flour crust, tamari & white miso glazed asian greens, tea soaked soba noodles *(gf)*

Truffled wild mushroom roulade, roast pumpkin & cinnamon puree, green bean sautee, seeded mustard herb sauce *(v)*

Dessert

White chocolate brulee, bitter chocolate shortbread, strawberry double cream

Young Bradley's bakewell tart, homestyle winter conserve, sherry anglaise

Strawberry & rhubarb crumble, custard jelly, apple scented praline *(gf)*

Individual cheese plate, premium Australian blue, brie & cheddar, dried muscatels, quince paste, nuts & crackers

Beetroot & carob fondant, truffle raspberry jam drizzle, caramelized pineapple & mint salsa *(vg/gf)*

(v) vegetarian *(gf)* gluten free *(vg)* vegan

Menu valid 31.05.10 to 29.08.10.

All pricing is exclusive of GST & food only.

Products may contain traces of nuts & gluten unless otherwise noted.

Please contact an Event Consultant for a comprehensive quote on staff, beverage, equipment & delivery requirements.

T: 07 3844 7810 F: 07 3844 9964 E: catering@winendinem.com W: www.winendinem.com



Pricing:

Main Course	38.50 per person
Two Courses	48.50 per person
Three Courses	58.50 per person
Alternate Drop	5.00 per person

All meals include:

Fresh baked dinner roll with butter
Petit fours

Words we take for granted:

Copha:	A form of vegetable fat shortening made from hydrogenated coconut oil
Crostini:	Italian word for "little toast"
Mountain Vegetables:	Mix of very young shoots that might include warabi (bracken), zemmai (flowering fern), fuki (bog rhubarb) and seri (dropwort) which are brined and/or pickled
Golden Quail Egg:	Quail egg "sous vide" cooked for 20 minutes at 62 degrees
Gastrique:	Is a thick sauce produced by a reduction of vinegar or wine, sugar and usually fruit. It is often served over meat or seafood to add a fruit flavor to the dish. It is made in its simplest form by caramelizing sugar and then adding vinegar
Labna:	Yoghurt cheese, enhanced by the flavour of mint and marinated in oil
Caraway Seeds:	Also known as Meridian Fennel or Persian Cumin
Bishonon Sake:	"Beautiful boy" brand of sake, dry style
Soba Noodles:	Type of thin Japanese noodle made from buckwheat flour
Miso:	A protein-rich, fermented bean paste made from soybeans, usually with the addition of barley, brown or white rice. Miso is used in soup stocks and as a seasoning. It comes in a wide variety of styles from white to red, from slightly sweet to very salty and earthy, and crunchy or smooth
Careme Pastry:	Carême is named in recognition of the great Master Chef and Pâtissier, Antonin Carême (1783-1833), an orphan of the French revolution and self-educated he became the most celebrated chef of his time. Revered for his skill and ingenuity he likened the art of pastry to that of architecture and the Pâtissier to a master builder. His legacy can be found in the finest European pâtisseries and in the Carême range of traditional pastry. Carême Pastry is owned and operated by William and Claire Wood. They are located in Tanunda in the Barossa Valley South Australia
Pithivier:	A round, enclosed pie usually made with puff pastry. The pie is traditionally finished with a distinct shine to its surface
Ponzu:	A citrus-based sauce commonly used in Japanese cuisine. It is tart, with a thin, watery consistency and a light yellow color
Futomaki:	Large vegetarian sushi roll
Bakewell Tart:	Traditional English dessert of baked shortcrust pastry

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