

Evoo

SET MENU 1

ENTRÉE

Slow roasted black Berkshire pork belly and seared North West scallops accompanied by caramelised nashi pear, watercress and black sesame salad and star anise glaze

MAIN COURSE

Pancetta wrapped, pan seared Cape Grim grass fed beef fillet with a leek, potato and lobster galette, sautéed greens and tarragon emulsion

DESSERT

Rosewater and pistachio pavlova with lime scented cream on fresh fruit with a lemongrass and ginger syrup

Evoo

SET MENU 2

ENTRÉE

Slow roasted black Berkshire pork belly and seared North West scallops accompanied by caramelised nashi pear, watercress and black sesame salad and star anise glaze

MAIN COURSE

Pancetta wrapped, pan seared Cape Grim grass fed beef fillet with a leek, potato and lobster galette, sautéed greens and tarragon emulsion

or

Pan fried fresh fish fillet of the day accompanied by a local prawn mechouia with saffron aioli, golden kipfler potato and roasted garlic crumb and lemon oil dressed greens

DESSERT

Fresh passion fruit brulee with white chocolate gelato, shortbread fingers, strawberries and gold leaf jelly

Evoo

SET MENU 3

ENTRÉE

Slow roasted black Berkshire pork belly and seared North West scallops accompanied by caramelised nashi pear, watercress and black sesame salad and star anise glaze

or

Warm organic beef fillet layered with pickled beetroot, truffle ciabatta wafers, horseradish cream and wild rocket, finished with Cabernet Sauvignon vinaigrette

MAIN COURSE

Pancetta wrapped, pan seared Cape Grim grass fed beef fillet with a leek, potato and lobster galette, sautéed greens and tarragon emulsion

or

Crispy skinned Tasmanian ocean trout accompanied by carpaccio of seared scallops crusted with gremolata, zucchini noodles and shaved fennel finished with lemon passion fruit sabayon

DESSERT

Fresh passion fruit brulee with white chocolate gelato, shortbread fingers, strawberries and gold leaf jelly

or

Warm rum baba with mango and lime sorbet, toasted coconut cream and char-grilled pineapple salsa