

# GILLIAN ADAMS

## SALON · SPA · DINING

### BREAKFAST

\$35

#### COCONUT BIRCHER MUESLI

Seasonal fruit - Toasted coconut

#### BREAKFAST BRUSCHETTA

Avocado - Baby tomato - Poached eggs - Fetta

#### WILD MUSHROOMS ON TOAST

Mushrooms - Spinach - Poached eggs - Goats curd - Dukkah

#### SWEET CORN FRITTERS

Avocado - Smoked salmon - Rocket salad

#### BREAKFAST BOWL

Poached eggs - Bacon - Spinach - Baby tomato - Mushrooms

#### THREE EGG OMELETTE

Smoked salmon - Fetta - Spinach

Leg ham - Tomato - Cheddar

Breakfast is served with Barista made Coffee or Penelope Sach Organic Tea

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## SALON · SPA · DINING

### LUNCH MENU

\$65

#### MAIN COURSE



##### POTATO GNOCCHI

Wild mushroom - Sage - Peas - Pecorino

##### 250G GRAIN FED SIRLOIN

Pommes anna - Spinach - Red wine jus

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Cauliflower puree - Fennel - Almonds - Raisins

##### 5 d[ebk E] [ ` DUCK BREAST

Caramelised fig - Beetroot - Macadamia - Blood orange reduction

#### DESSERT



##### CHOCOLATE FUDGE BROWNIE

Raspberry compote - Vanilla bean ice cream

##### POACHED PEAR

Ginger crumb - Caramel - Vanilla bean ice cream

##### CHEESE BOARD

Brie - Blue - Cheddar - Quince paste - Lavosh - Fresh figs

Lunch is served with fresh sourdough bread and is complemented with matching wines

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### TWILIGHT MENU

#### STARTERS



ZUCCHINI FLOWERS \$ 20

Filled with ricotta - Lemon honey mint dressing

BEEF CARPACCIO \$ 22

Truffle Cream - Pine nuts - Asparagus - Parmesan Crisps

BRAISED W.A OCTOPUS \$ 21

Fennel - Tomato - Olives

BURRATA \$ 21

Tomato - Vincotto - Olives

#### MAIN COURSE



POTATO GNOCCHI \$ 32

Wild mushroom - Sage - Peas - Pecorino

250G GRAIN FED SIRLOIN \$ 36

Pommes anna - Spinach - Red wine jus

OCEAN TROUT \$ 36

Saffron broth - Mussels - Leek - Peas

DUCK BREAST \$ 38

Caramelised fig - Beetroot - Macadamia - Blood orange reduction

#### DESSERT



CHOCOLATE FUDGE BROWNIE \$ 14

Raspberry compote - Vanilla bean ice cream

POACHED PEAR \$ 14

Ginger crumb - Caramel - Vanilla bean ice cream

CHEESE BOARD \$ 20

Brie - Blue - Cheddar - Quince paste - Lavosh - Fresh figs

Enjoy complimentary wine with your meal