

R U N D E L L S

A L P I N E L O D G E

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D I N N E R P L A I N

Sample Menus

Indulge in exceptional local food and wine, creatively presented by our chefs:

Grazing Menu - Canapés

COLD CANAPES

Oyster spoons with red wine and shallot
Sweet corn pancakes
Caramelised macadamia and goat's cheese tarts with balsamic reduction
Shredded lemon chicken on pumpernickel
Herbed goats curd red pepper on almond biscuit
Rice paper wraps with tofu and vegetables, ginger and lemongrass salsa
Rare beef en crouete with Asian dressing
Mexican kingfish ceviche on crisp tortilla with chilli, lime and coriander
Peking duck crepes, hoisin, cucumber and snow pea sprouts
Grilled bruschetta, fresh ricotta, lemon, mint and tomato
Scallop and tomato ceviche in a spoon

HOT CANAPES

Spiced chicken pie with herbed ricotta
Crisp chilli chive and potato balls
Zucchini, corn and haloumi fritters with roast capsicum relish
Roast duck tarlet with beetroot jam and chives
Black and white sesame tuna
Scallop wontons with orange and ginger marmalade
Prosciutto, avocado and tarragon in filo
Harissa marinated chicken skewers with mint yoghurt
Arancini with lamb shank centre and orange aioli
Seafood tartare with zucchini rosti, saffron aioli

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SUBSTANTIAL CANAPES

Chorizo, pea and lemon risotto

Braised veal, mash with mushroom and chive sauce

Moroccan lamb, couscous, minted yoghurt

Braised beef cheeks, roasted vegetables shiraz jus

Tempura fish, shoestring fries roasted garlic aioli

Singapore noodle stir fry with your choice of barbeque pork, chicken or vegetable

DESSERT CANAPES

Mini Frangelico crème brulee

Dark chocolate pudding

Lemon curd tarts

Raspberry parfait

Macadamia nut and saffron fingers

RUNDELLS

ALPINE LODGE

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DINNER PLAIN

Sit Down Dinner Menu

Entree

Terrine of chicken, prosciutto, date, spinach and red pepper, Pernod and chervil dressing

Pan seared duck breast and liver, caramelised red onion, polenta, crispy tofu, jus

Tea smoked mountain trout, goat's cheese, roasted beets

Grazing plate with breads, marinated vegetables, cured meats, feta cheese

Carrot and orange soup with carrot crisps and sour crème

Crème of cauliflower and stilton soup, croute

Mains

Roasted chicken breast, braised leek, potato and speck rosti, black olive beurre blanc

Grilled beef fillet, potato and cabbage mash, broccolini, crisp prosciutto, port wine jus

Hiramasa kingfish fillet, crushed kipfler potato, asparagus, lime and champagne sauce

Veal cutlet, sweet potato mash, roasted pear, shallot jus

Lamb rump, green beans, polenta, red onion marmalade, cardamom jus

Seared kangaroo loin, roasted root vegetables, chorizo, roast garlic jus

Pan fried tofu, snake beans, roasted shallot, ricotta and tarragon tart, red pepper and coriander jus

Dessert

Crème brulee, espresso anglaise, chocolate ice cream

Poached pear, dried pear, double crème, honey balsamic syrup

Iced raspberry parfait, berry salad, strawberry and white chocolate biscotti

Passionfruit and coconut Panna Cotta, ginger cookies, toffee, passionfruit foam

Lemon curd tart, macadamia and saffron fingers, vanilla bean anglaise