

BGSC DINNER

ENTREE

Pan-fried calf liver with roasted eschallot, garlic + beef jus	18
House cured salmon with orange, caperberries, Petit salad + lemon dressing	19
Caramelised eschallot tart with beetroot, feta & balsamic reduction	16
French onion soup with garlic & cheese crouton	14

MAINS

Pan-Fried barramundi with crab risotto and fennel salad	31
Free range chicken breast with prosciutto, Cauliflower puree & thyme chicken jus	30
Porcini mushroom risotto with spinach, truffle oil + shaved parmesan	27
Slow cooked lamb shank with lentils, prunes, red currant + white bean puree	30
Grain fed sirloin 'bourguignon' with kipfler potato + red wine jus	32
Confit duck with pumpkin orange puree, Spinach & fig jus	34

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SIDES

Potato Puree	7
Green beans with hazelnuts + shaved parmesan	8
Pear, watercress salad with Shaved parmesan + lemon dressing	8

DESSERT

Apple tart with double cream	16
Crème brulee with vanilla poached pear	16
Chocolate tart with double cream + fruit compote	16

CHEESE BOARD

Cheese board (per person)	15
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