

The Restaurant Menu

New Years Eve 2008

Starters

Citrus Gravlax Salmon, Wakame Green Pawpaw, Wasabi Aioli (G)

Gippsland Grass-fed Beef Carpaccio, Joseph Olive Oil, Strawberry Rocket Salad (G&D)

King Prawn, Fetta Watermelon & Mint Salad, Walnut Dressing, Watermelon Spritzer (G)

Roasted Bur Bosk Pear & Goat Cheese Salad, Crisp Pancetta, Mandarin & Fig Balsamic

Mains

Line Caught Snapper Fillet on Saffron Infused Risotto, Prawn Barramundi Parcel

Aged Yearling Beef Fillet on Gratin of Dauphinoise Potato, Bail of Green Bean & Red Wine Jus

Butternut Pumpkin Spinach & Persian Fetta, Wrapped in Brick Pastry, Watercress, Harissa & Tomato Jam

Red Roasted Corn Fed Chicken, Seared Scallops, Sticky Rice, Bok Choy Lime Coconut Sauce (G)

Dessert

Rubygem Strawberry Eton Mess with Raspberry & Elderflower Cream (G) 15

White Chocolate & Walnut Praline Semi Freddo, Poached Pear & Cherry Syrup 15

Caramelised Orange Creme Brule, Fig & Pistachio Biscotti Macerated Strawberry 15

Summer Cheese Selection 17



Couran Cove Island Resort
QUEENSLAND AUSTRALIA