


Couran Cove Island Resort

The Restaurant Menu

Entree

Cured Ocean Trout / Fennel & Baby Herb Salad / Tomato Consommé / Watermelon Sorbet	\$20 (G) (D)
Hunter Valley Chevre Cheese Beignets / Davidson Plum Jam / Baby Leaf Salad	\$17.5 (V)
5 Spice Organic Pork Belly / Cauliflower Puree / Curry Oil / Picked Cress	\$18 (G)
Seared Western Australian Scallops (3, Served Warm) / Zucchini Terrine / Tomato Coulees / Micro Herb Salad	\$18 (G)
Sautéed Wild Mushroom Tart / Truffle Butter	\$19 (V)
Petite New Zealand White Rabbit Pie / Bush Tomato Chutney / Baby Gem Lettuce	\$22.50
Roasted Baby Beetroots / Persian Fetta / Toasted Pine Nut / Green Leaves / Fig Balsamic Dressing	\$19 (G) (D) (V)

Mains

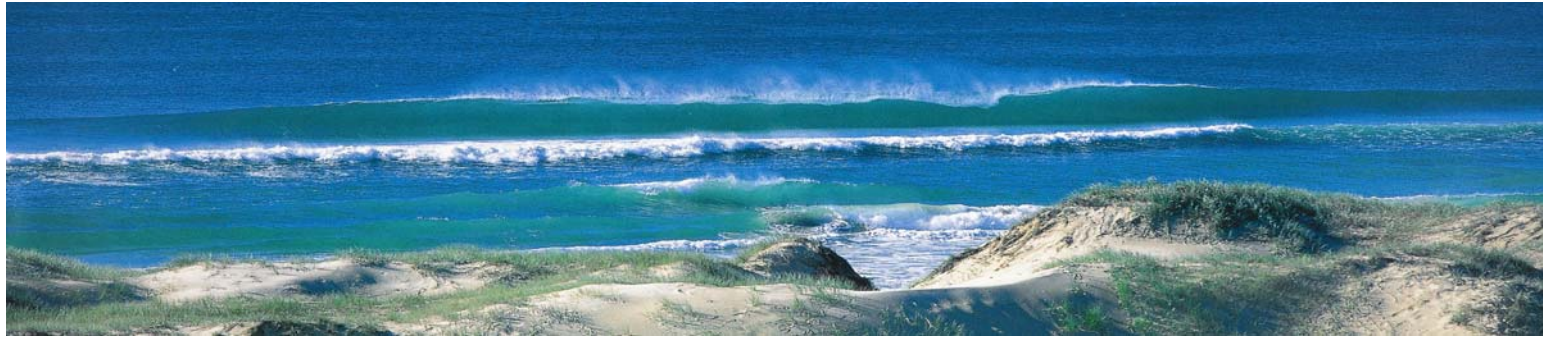
Best End of Lamb / Chevre Gnocchi / Confit Beetroot / Green Peas / Valrhona Chocolate Scented Jus	\$38
Oven Roasted Duck Breast / Confit Duck Leg / Creamed Mushrooms / Spinach / Date Sauce	\$45 (G)
70 Day Grain Fed Beef Sirloin / Cafe de Paris Butter / Rosemary Salted Hand Cut Chips	\$39 (G)
Kobe Wagyu Beef Fillet / Foie Gras & Duck Tortellini / Creamed Butternut / Asparagus Tips	\$55
Seared Venison Loin / Braised Red Cabbage / Parsnip Puree / Red Current Jus	\$45 (G) (D)
Pan Fried Red Emperor / Shaved Fennel / Pink Grapefruit / Dill Infusion	\$36 (G) (D)
Crispy Skin Snapper / Pea Puree / Kipfler Potato / Scampi Bisque	\$36 (G)
Corn Fed Breast of Chicken / Smoked Tomato Farce / Soft White Polenta / Lemon Thyme Jus	\$36
Ricotta Gnocchi / Blistered Vine Tomatoes / Broccolini / Burnt Sage Butter	\$28 (V)

Sides

Green Leaf Salad \$9 / Market Greens \$9 / Oven Roasted Root Vegetables \$9/

(G) Gluten Free / (D) Dairy Free / (V) Vegetarian






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Desserts

Mini Vanilla Bean Brulee / Macadamia Brittle Parfait	16 (G)
Rocky Road Cheesecake / Macerated Berries	16
Sugar Pineapple / Banana & Passionfruit Sorbet / Rum & Vanilla Bean Syrup	16 (G) (D)
Chocolate Fondant / Mint Chocolate Ice Cream	16
Elderflower & Berry Jelly / White Chocolate Panna Cotta	16
Caramelised Lemon Tart / Lemonade Sorbet / Lemon Clotted Cream	16
Tarago River Triple Brie / Fig Paste / Wheaten Biscuits	16

(G) Gluten Free / (D) Dairy Free

Coffee & Tea

Cappuccino / Café Latte / Flat White / Long Black / Short Black / Macchiato / Chai Latte / Mocha / Hot Chocolate	4
Selection of Twinning's Tea	3.9

Dessert Wine, Port & Cognac

	Bottle	Glass
Deen Vat 5 Botrytis Semillon	27	6.5
Trentham Estate Noble Taminga	34	9
Ballendeen White Liqueur Muscat	46	8
McWilliams "Hanwood" Tawny Port / Aged 10 Years		8
Galway Pipe Tawny Port / Aged 12-15 Year		8
Penfolds Grandfather Liqueur Tawny Port		14
Glenfiddich Special Reserve / Aged 12 Years		12.5
Glenfiddich Solera / Aged 15 Years		15
Sempe Armagnac VSOP		15
Hennesey VSOP		18
Hennesey XO		28

Liqueur Coffees

Jameson / Kahlua / Frangelico / Bailey's / Cointreau / Galliano / Tia Maria	9
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