

PEATS BITE

Boutique Accommodation & Restaurant



October 2014

On Arrival

Aperitif – rose sangria – lychee–passion fruit - mint

On Seating

Warm marinated olives

House made flat bread

Beetroot humus - roast garlic - pistachio dukka

Watermelon –haloumi - mint – lemon vinaigrette

Starters

Local Hawkesbury River Oysters – cucumber granita

Grilled scallop –crushed avocado – bacon dust

Frittata of zucchini – asparagus – parmesan – rocket pesto

Pork ribs – spiced plum sauce

First Main

Prawn ravioli – grilled king prawn - bisque

Second Main

Seared duck –cauliflower – squash – blue berry reduction

Third Main

Beef fillet – croquettes – chimichurri

Dessert

Meringue – passion fruit jelly –mango cream– rum and lime caramel

Shared Cheese

Tarago River Brie – salted walnuts – spiced plum jam– whole meal thins

Petti Four

Choc fudge and macadamia brownie

Tea and Coffee

\$130 p/p all inclusive