

# Australia Day Menu

Complimentary Glass of Leeuwin Estate Art Series Wines Available on Arrival

## Entrée

### **Shark Bay Scallops**

Served in a Champagne Cream Sauce Finished with Fried Capers & Lemon Infused EVOO

### **Beef Carpaccio**

Black Angus Beef Carpaccio Finished with Aged Balsamic, Crispy Manchego, Baby Capers, and Truffle Oil.

### **Octopus Salad**

Freemantle Octopus Marinated with Green Chilli, Lime & Dill, Served with a Yuzu Vinaigrette & Toasted Chorizo

### **Carnarvon King Prawn Salad**

Steamed Carnarvon King Prawns Tossed in A Miso Marinade, Served with Avocado & Fresh Mango Puree

### **Coco's Caesar Salad**

Served with Crispy Speck, Soft Boiled Egg & Rye Croute, with a Light Parmesan Dressing



## Mains

### **Whole Western Rock Lobster**

Grilled & Served with a Romesco Sauce, A Dill & Fennel Salad with Gaufrette Potatoes

### **Amelia Park Lamb Rack**

Herb Crusted Served Medium Rare on Baby Pea, Mint & Shallot Fricassee

### **Crispy Skinned Cone Bay Barramundi**

Served in a Creamy Prawn Bisque, Finished with Fried Baby Kale & Garlic

### **Red Emperor**

Served with a Raspberry Vinaigrette & Charred Asparagus

### **Slow Roasted Muscovy Duck Marylands**

Served on an Eggplant & Tomato Kasundi, Finished with a Grape Sauce

### **Eye-Fillet (250g)**

Prime 30 Day Aged Kilcoy Fillet Chargrilled & Served with Parsnip Puree, Fried Rocket & Red Wine Jus

### **For the Table**

Apple, Avocado & Cranberry Salad Tossed with Bean Sprouts, Sugar Snap Peas  
Finished with a Creamy Basil Dressing

## Desserts

### **Bavarian Slice**

Served with Chocolate Mousse, Bavarian Cream & Caramel Sauce

### **Deconstructed Eton Mess**

White Chocolate Cheesecake Pieces with Berry Salad, Vanilla Ice-Cream, Lemon Curd & Strawberry Meringue

### **Sticky Date & Macadamia Bombe Alaska**

Honey Macadamia Ice-Cream Encased in Swirls of Meringue, On a Sticky Date Pudding  
Served with Butterscotch Sauce

### **Salted Caramel Ice-Cream**

Served with a Berry Compote