



MARINE LOUNGE BAR

Harbour Master Festive Five Course Menu

Basket of Freshly Baked Baguette

AMUSE

Goat's cheese and oyster mushroom with pesto, served on tostadas

ENTREE

Beetroot-cured salmon (A) with stracciatella, white anchovy and caviar (I)

MAINS

200g char-grilled Stirling Range Black Angus beef fillet, served with smoked pumpkin purée, candied parsnips and bone marrow jus

CHEESE COURSE

Cheese selection of Camembert, aged Cheddar and Gouda, accompanied by quince, fig and honey with artisan crackers

DESSERT BOX TO TAKE AWAY

Paris Brest
Mixed berry Clafoutis
Chocolate and Praline Tart

DIETARY DISCLAIMER: Every effort will be made by our chef to cater to dietary requirements advised. Esplanade Hotel does not have a specific kitchen allocated to allergen production, we can not guarantee the complete omission of products such as nuts, gluten and traces of dairy products etc

FL - flourless : V - vegetarian : VGN - vegan : DF - dairy free :

A- Australia I- Imported M- Mixed Origin