



## ***The Convent In House Menu***

Please phone reception to place your order by - 6pm

***Entrée \$30 Main \$45 Dessert \$17***

*(GF) – gluten free*

*(GF\*) – available gluten free*

*(DF) – dairy free*

*(DF\*) – available dairy free*

*(V) – vegetarian*

### Entrees

*(GF) (DF\*) Red Gate Farm Quail*

Smoked Beetroots | Binnorie Goats Cheese | Garam Masala

*(V) Zucchini Flowers*

Ricotta | Orange | Pine Nuts | Basil | Currants | Honey |  
Basil Pesto

***Duck Liver Pate***

Duck Terrine | Spiced Walnuts | Pickled Cabbage | Croutons | Cabbage Meringues

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### Mains

*(GF) (DF\*) Jacks Creek Beef Tenderloin*

Pomme Puree | Parsley Root | Broccolini | Swiss Brown Mushroom | Spring Onion | Port Jus

*(GF) (DF\*) Glacier 51 Toothfish*

Miso Butter | Japanese Eggplant | Bok Choy | Pickled Daikon | Garlic Stems | Sesame

*(GF) (DF\*) (V) Beetroot & Truffle Risotto*

Smoked Beetroot | Reggiano | Crème Fraiche

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### Desserts

***Cherry & Chocolate***

Mirror Glazed Dark Chocolate Cake | Pistachio | Cherry | Truffle Tuile | Cream

*(GF\*) Bailey's and White Chocolate Cheesecake*

Brandy Snaps | Caramelised White Chocolate | Bailey's Foam | Caramel | Orange Powder

*(GF) Passionfruit Cremeux*

Passionfruit Marshmallow | Raspberry Gel | Crystallised Chocolate | Passionfruit Curd |  
Lemon

## **Wednesday & Thursday – Chef's Selection**

***Cheese & Antipasto Board for Two \$48***

House Cured Hunter Valley Olives, Cornichons, Semi Dried Tomatoes, Anchovies, Cured Meat Selection, Marinated Goats Fetta, Brie Cheese, Manchego Cheese, Honey, Artichoke Hearts & Smoked Salmon served with a selection of Water Crackers and Lavosh. *Gluten Free Crackers available on request.*

