

William Blue Dining

Entrees

\$9

Rilette of confit duck and pork, pickled pears, watercress and endive.

Pastrami of ocean trout, apple, crab and celeriac remoulade.

Steamed new season asparagus, poached egg and truffle hollandaise.

Sides

\$4

Darling Mills mesclun salad, aged balsamic and olive oil.

Steamed new potatoes, parsley butter.

Three courses including one side \$32.00

Mains

\$16

Roasted rack of spring lamb, ricotta and potato herb gnocchi, baby vegetables, mint jus.

Pan roasted barramundi, sweet corn puree, potato, and pancetta galette.

Pasta stracci, Gorgonzola, sage and parsley buerre noisette.

Desserts

\$7

Selection of sorbets, fruit salpicon and lime syrup.

Raspberry and mascarpone roulade, raspberry sherbet.

Profiteroles, honeycomb ice cream, hot chocolate sauce.