

## **The Bemboka Banquet Menu**

**These dishes are planned for the menu however we are in the hands of the Bembokan gardeners (and the weather!)**

**Savoury panna cotta with crispy bacon leaves and white truffle mayonnaise**

**Game terrine with baby salad leaves and Cumberland sauce**

**Caramelized tomato tart with goat's cheese and basil oil**

**Zucchini and parmesan soup with mini savory scones**

**Roasted beetroot mousse with herb yoghurt dressing**

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**Roast chicken with chickpea salad and a capsicum coulis**

**Braised pork loin with fennel, chilli & garlic with potato boulangere**

**Baked loin of lamb in pastry with leek and bacon duxelles, grain mustard sauce**

**The “*Bemboka Banger*” with onion gravy and the best  
mashed potato you have ever had**

**Ooranook fish pie: a bountiful array of local stream and dam caught fish & yabbies**

**An absolute abundance of stir fried vegetables picked from the gardens of Bemboka  
to enhance and complement all of the above main courses**

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**(desserts below, two to be omitted)**

**Almond spice cake with grilled stone fruit and crème fraiche**

**Fresh fruit salad served in a chocolate coated tuile basket**

**Blackberry and apple crumble with mascarpone cream**

**Lavender panna cotta on honey toffee apples**

**Raspberry tart with passionfruit sauce**

**Mascarpone tart with poached pears**

**Cherry Cheesecake**

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**Selection of cheese, biscuits and chutneys from  
*The Bemboka Secret Cheese Society***