

Alchemy Restaurant and Bar (SAMPLE MENU)

Entrees

- Bresaola of Beef with Pecorino Shavings and Lemon Truffle Dressing **28**
- Spanner Crab Cakes with Smoked Corn Chowder, Tomato and Petit Salad **26**
- Seared Scallops Wrapped in Pancetta with Caramelized Chicken Wings, Jus Gras and Artichoke Puree **26**
- Basil Marinated Salmon with Asparagus, Snow Pea Shoots, Blood Orange Segments **27**
- Braised Lamb Breast, Carrot Cumin Puree, with Fromage Blanc and Lamb Jus **28**
- Rabbit Terrine with Cauliflower Piccalilli and Parsley Oil **28**
- Ravioli of Pumpkin, Feta, Spinach with Sage Beurre Noisette Sauce **26**
- Wild Boar and Marjoram Sausage with Dry Sherry Risotto **27**

Mains

- Salmon with Minted Peas, Broad Beans, Sautéed Potatoes and Red Wine Sauce **38**
- Flat Head with Saffron and Tomato Sauce, Sautéed Prawns and Herbed New Potatoes **37**
- Cod with Chestnut Puree, Coffee and Foie Gras Macarons and White Wine Sauce **38**
- Barramundi with Du Puy Lentils, Girolle Mushrooms and Truffled Jerusalem Artichoke Puree **39**
- Duck Breast with Green Peppercorn Crust, Roasted Parsnip Puree and Apricot Glaze **44**
- Beef Eye Fillet with Pumpkin and Smoked Ham Tart, Red Wine Jus **45**
- Lamb Loin with Creamed Spinach, Cassoulet of Tomato, Basil and Borlotti Beans, Lamb Jus **40**
- Roasted Chicken Breast with Southern Spices, Corn Bread and Cumquat Jelly **38**
- Veal with Mushroom and Herb Pearl Barley Risotto with Creamed Porcini Sauce **39**
- Pork Loin with Smoked Eggplant Relish, Apple Puree, Radish and Goats Cheese Salad **41**

Desserts

- Hot Chocolate Marbre with Crunchy Honeycomb and Vanilla Bean Ice Cream **17**
- Pumpkin Brulee with Walnut Ice Cream **17**
- Strawberry Trifle with Vanilla Sponge, Amoretti Crumble and Strawberry Jelly **17**
- Baked Orange Cake with Candied Glace Fruits and Almond Ice Cream **17**
- Roasted Banana Soufflé with Caramel Stout Ice Cream **17**

Barolo (SAMPLE MENU)

Entrees

Pacific oysters doused with salt water vinaigrette, citrus and evo **18**

Tuscan style salad of green beans, roasted Spanish onion, crushed almonds, basil and oven roasted ciabatta
18.50

Carpaccio of ocean trout, limoncello dressing and celery leaves **20.50**

Warm Potato, fontina and pancetta frittata with wild rocket and shaved fennel salad **18**

Manjimup Truffled Eggs, slow fried, buttered asparagus and shaved pecorino romano **23**

Grilled Sensation Pear, marinated labna, rocket, brioche and truffled honey **22**

Mains

Porcini and Ricotta Tortoloni with pancetta, braised spring onion and cepe cream fraiche **30**

Hand Rolled Ribbon Pasta with chilli, garlic, lemon, crabmeat and Qld scallops **34**

Gorgonzola Gnocchetti on sautéed king mushroom, cress and roast hazelnut butter **30**

Slowly Braised Carnoli Risotto with preserved lemon, sweet bay prawns and lemon cream **32**

Veal and Belly Pork Meat Balls tossed with rag pasta, tomato soffritto and roast capsicum **30**

Roast Rump of Victorian Lamb with creamed polenta, ratatouille and roast garlic jus **32**

Lockyer Valley Beef Fillet on truffle mash and porcini butter **34**

Wagyu Beef Medallions (9 score) with a ragout of lardons, white asparagus and artichokes **32**

Seared Fillet of Barramundi, crushed saffron potatoes, vine tomatoes, olives and spiced tomato coulis **34**

Desserts

Warm Brioche Cinnamon Toast with double cream and berries **12**

Malibu brulee with coconut ice cream & almond praline **12**

Almond Panacotta in a minestrone of Winter Fruits **12**

Trio of Gelato, roast almonds and lace biscuit **12**

The Point Restaurant (3 course choice menu)

Entrees

Baked ricotta tart with caramelized onion, roma tomatoes and a fig vincotto (v)

or

Salt & pepper squid with potato & roast garlic puree, rocket & fresh lemon

or

Italian style meatballs with pappardelle pasta, roast capsicum & eggplant and a spicy tomato coulis

or

Cured atlantic salmon with lime mayonnaise and straw potato

Mains

Piri piri chicken breast with preserved lemon cous cous, cucumber yoghurt & a tomato chilli salsa*

or

Pork cutlet served creamy crushed potato, sautéed cabbage, baby spinach & a sherry jus*

or

Grilled barramundi served on a warm bean salad with baby potato, roasted almonds, olive petals & citrus vinaigrette*

or

Roasted fennel risotto with rocket & parmesan (v)*

Desserts

Black & white brownie with chocolate sauce & swiss chocolate ice cream

or

Vanilla bean crème brulee*

or

Individual cheese plate served with homemade accompaniments*

During the meal guests can choose between white and red house wine, local beer or soft drink- 2 of the allocated drinks per guest are included

Also included is a coffee with or after dessert

Other drinks can be purchased in person at the bar

The Point Restaurant (3 course choice menu)

Breads for the Table to Begin

Entrée Selection

Freshly Shucked Oysters Natural - Chilled and served with lemon and two dipping sauces
Half dozen

Oysters Kilpatrick - Decks style baked with Worcestershire and bacon
Half dozen

Bucket O Prawns - 200g of the freshest whole cooked king prawns served with dipping sauces
and baguettines

Greek Salad - Tomato, cucumber, olives, feta, olive oil and oregano

Main Selection

Spinach and Ricotta Ravioli - Bound in a creamy white wine, mushroom and garlic sauce

Atlantic Salmon - Grilled w/ sautéed kipfler potato and chorizo sausage topped with tomato and citrus salsa

Seafood Plate - Battered Thai prawn, crumbed baby calamari, grilled Atlantic salmon and
sea scallop, crumbed butterfly whiting served w/ chips, decks seafood sauce and garnish salad

Reef and Beef - Tenderloin with prawns and calamari tossed in a garlic cream sauce. Served with mash, and
broccolini

Dessert (Alternate Drop)

Citrus Lemon Tart Simply served w/ compote of berries chantilly cream and candied zest

Chocolate Frangelico tart With berry compote and chantilly cream