



NINGALOO RESORT
EXMOUTH

Set Menus

\$60.00 alternate plating or \$65.00 for two choices

Entrée

Choose from the following

Plunge & Submerge

Bush tomato and asparagus soup flavoured with Coriander finished with Buffalo sausage and dill cream

Son of a Bistro

Trio of Chicken Salads; Smoked with Chicory and Walnut dressing, Marinated on wilted Spinach and Sesame dressing and Julienne on pickled Cucumber with Hazelnut Oil dressing

Exmouth pride

Sauteed Prawns in Sesame oil with Rice Pilaf and a Soy, Garlic and Sherry sauce with a whisper of ginger

Cognac Delight

Apple Cognac and Mushroom Pate gently blended and served with Melba Toast and Mesculin leaves tossed with Balsamic dressing

Churn It On

Baked Goat's Cheese perfumed with Pomegranate Molasses, a Shallot Rosemary amalgamation, Poppy seed Olive oil flat bread, Mandarin paste and a drizzle of Vincotti

Slippery Rocks

Smoked Salmon interwoven with Avocado on a Mango and Kiwi dressing with a small salad and Kaffir Lime Cream

Main Course

Choose from the following

Novotel Park Grill

Prime Fillet steak on Garlic, Artichoke Potatoes topped with Spinach Pesto, grilled Prosciutto and Buffalo Yoghurt with a cordon of Shiraz, Balsamic jus

Sunrise Beach Fish Sensation

Pan fried Supreme of Lemon and Basil Seasonal fish with a Lobster hash, homemade lemon wine, Chenin chive cream and Chermoula saturated Scallops

Chicken Ripieno (stuffed chicken)

Breast of Corn Fed Chicken stuffed with semi dried tomatoes avocado and camembert cheese served on sautéed spring greens and with a lemon verjuice beurre blanc

Passport to Paradise

Fillet of Pork stuffed with Chestnut and Bacon puree; atop with caramelized, grilled Pork Belly and Eggplant, macerated Mushroom, Tomato and grilled Capsicum stack

Cantina Fish Parcel

Fillet of Seasonal fish stuffed with a Lemon Verbena, Snapper Mousseline, slowly poached in Fish Fumet, scented with a soupçon of Lemon Olive Oil on wilted Spinach and topped with Raspberry, red wine, Chilli Octopus

Rumble in the Outback

Breast of Maignet Ducklings stuffed with Cointreau Orange Poached Fruits, sautéed quickly on Celeriac Olive Oil puree with Macerated Cherries and Cherry Liqueur flavoured jus

Meals accompanied by Salad or Vegetables for the table to share

Dessert

Choose from the following

Mini Tart Platter

Selection of hand made chocolates, truffles and lemon meringue tarts

Monkey business

Banana and chocolate mousse with chantilly cream and grated chocolate

Immoral Wheys

A selection of cheeses; Maffra Farmhouse Cheddar, Fourme D'Ambert blue cheese and la Buche, with Crackers, dried Fruits and Muscatels

Date with a "PUDD"

Sticky date pudding with homemade Caramel sauce with berry coulis

Rhubarb Crumble

Rhubarb, Banana and Pomegranate crumble flavoured with cherry liqueur topped with double cream

Frenchy frivolitie

Pernod flavoured Panna Cotta, poached Cointreau fruits, honeycomb and candied carrot

Add soup course - \$5 pp
Choose ONE of the following

Pumpkin and apple, topped with sour cream and fine strips of apple

Leek and potato with seasoned croutons

Home cooked Italian style Minestrone

Inspiration Soup of the moment (we will be pleased to prepare your favourite)

Chicken, leek and chickpea served with sippets

Add Cheese course - \$10 per person