

# Mt Rael Retreat



Healesville Yarra Valley

## Restaurant 3777 Spring 2008

### To Start

Pan-fried Haloumi, candied Meyer lemon, air dried mint, Yellingbo Extra Virgin olive oil 16.90

Crispy Guanciale, pea puree, spring herb soup 16.90

Buxton smoked trout raviolo, leek nage, spring onion 16.90

Char grilled asparagus and almond skordalia tart, Yarra Valley Dairy Persian fetta pouring sauce 16.90

Salad of braised rabbit, red grape chutney, jamon, tarragon, iceberg lettuce 16.90

### To Continue

Margaret River eye fillet steak, butternut pumpkin and sage blini, oven roasted Yarra Glen oyster mushrooms, cabernet jus 32.00

Thyme and lemon marinated spatchcock, creamed baby silverbeet leaves, grilled Fruition sourdough 29.90

Oregano marinated lamb cutlets, Greek spinach, ricotta and dill pie, roasted garlic jus 29.90

Veal cutlet, Silvan Jerusalem artichoke gratin, broad beans, hazelnut crumbs, pan juices 29.90

Pan fried gnocchi, cauliflower flowerettes, onion jam, anchovy and Parmesan 22.90

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## Restaurant 3777 Spring 2008 (continued)

### Something extra

Tuscan style Toolangi delight potatoes 7.00

Green beans with Healesville smoked bacon 8.00

Spring lettuce leaves, toasted walnuts, homemade hot mustard dressing 7.00

Chunky cut chips, Maldon Sea salt 6.00

### To Finish

Kennedy and Wilson soft centred chocolate pudding, baklava topping, clotted cream 16.90

Citrus fruit compote, coconut and lime sherbet, tuile 16.90

Pineapple and ginger steamed pudding, old fashioned custard 16.90

Greek yoghurt bavarois, poached rhubarb, Dutch cinnamon biscuit 15.90

Selection of local and imported cheeses, fruit toast, dried fruit compote 16.90

**Brunch** - Saturday, Sunday from 9 am.

**Lunch** – 7 days from 12 pm

**Dinner** - Thursday to Sunday from 6 pm

**Bankcard, MasterCard & Visa only**

Updated October 2008