

THE PRESS GANG

RESTAURANT & OYSTER BAR

DINE AROUND MENU 2012 - \$45

- choice of 1 item per course –

Appetizers

- Oysters 2 ways- cucumber and ginger ice, chorizo ragout and parmesan cheese
- Grilled Kangaroo loin and seared scallop with a smoked leek and potato puree black current sauce.
- Mixed green salad with pecorino cheese, dried cherries and candied walnuts maple and caramelized shallot dressing

Mains

- Duo of lamb- with a brown sugar and lavender sauce, grilled chops with an orange and anise glaze, Cablanca goat Gouda cheese roesti potato
- Seared Samon with a fennel and roast lemon aioli slaw, Miso broth poached salmon with cilantro infused jasmine rice market vegetables
- Blackened tofu with saffron and sun dried tomato rice, coconut and maple roasted cauliflower and market vegetables.

Desserts

- Tiramisu cheesecake –moist coffee and mascarpone cheesecake topped with tangy sour cream and shaved chocolate
- Pumpkin spiced crème Brule with a pumpkin seed brittle