

# MAGPIES NEST RESTAURANT



**SET MENU Winter 2010**  
**\$48.50 per person (inc GST)**

**To start ...**

*Magpie Bread served with olive oil and olives*

**Mains served alternatively ...**

*Roasted Riverina Ribeye with a summer concaise  
of garden tomatoes, onion and beans*

*Boned thigh of chicken rolled and filled with mushroom, celery and  
fennel wrapped in prosciutto,  
then presented over a rich reduction of shitake and chicken.*

**Dessert...**

*The Immortal Lemon Tart pierced by an almond and burnt lemon  
crackquant vanilla bean ice cream.*

*Chocolate torte, rich chocolate mud cake covered in creamy chocolate  
fudge accompanied by berry coulis and vanilla bean ice cream*

**Tea or Coffee.**

*Change is easy – we are more than happy to swap around main courses and desserts.  
Vegetarians are catered for as are celiacs and all manner of dietary requirements – as long as  
we know! Talk to us, we can do anything.*

# MAGPIES NEST RESTAURANT



**SET MENU Winter 2010**  
**\$58.50 per person (inc GST)**

*To start ...*

*Duck and Apple Spring Rolls*  
*Ricotta Tartlets with Tomato Jam*  
*Sashimi of Brown Trout with Caviar*

*Mains served alternatively ...*

*Riverina Boned Leg of Lamb, cooked medium, with a sweet meat glaze  
alongside roast spring onion, white bean and fennel.*

*Seared, Spiced and Roasted cutlet of Pork,  
lashed with date and chilli liaison.*

*Dessert...*

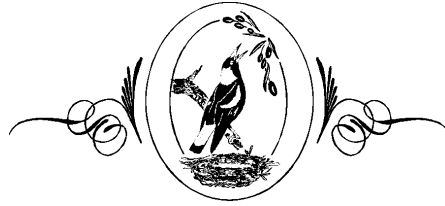
*Upside down Apple Cake with caramel glaze and vanilla ice cream.*

*Chocolate hazelnut flan, rich chocolate pastry filled with soft chocolate  
sponge topped with hazelnut praline, served with vanilla bean ice cream  
and runny cream*

*Tea or Coffee.*

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# MAGPIES NEST RESTAURANT



*SET MENU Winter 2010  
\$68.50 per person (inc GST)*

*To start ...*

*Continuous Hors D'Oeuvres*

*Meze platters in the style of Antipasto*

*Mains served alternatively ...*

*Roasted Goobigandra Brown Trout fillet with dill and mustard marinade,  
aside a startling green pea relish.*

*Red Duck from ancient evenings stacked in state with charsieu honey,  
Szechwan pepper and a dragon's breath of baby bok choy.*

*Dessert...*

*Rich scrumptious chocolate cake, dripping indulgence served with  
berries and rolling mint gelato aside.*

*Whole orange cake drizzled with an orange Grand Marnier glaze, served  
with a compote of citrus and vanilla bean ice cream.*

*Tea or Coffee.*

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