

PELLER ESTATES

Fabulicious Dinner Menu

February 22nd to March 1st

\$39.00

Starters

Butternut Squash & Pear Soup
Pear and Prosciutto chutney

Salmon Terrine
Spring Onions Slaw, Deep Fried Capers, Lemon Dill Crème Fraiche, Toast Points

Pistachio Crusted Goat Cheese
Watermelon Radish, Blonde Frissie, Honey Thyme Crumble, Golden Beets

Mains

Cabernet Braised Beef Cheek
Smoked Mushrooms, Icewine Choux Croute, Heirloom Carrot Ribbons, Red Quinoa

Chardonnay Chicken Breast
Saffron Pearl Cous Cous, Baby Navet, Jerusalem Artichokes, Butternut Squash Sauce

Rosé Battered Pickerel
Malt Vinegar Sea Salt Fries, Warm Pea Salad, Confit Tomatoes

Desserts

Brownie Decadence
Dark Chocolate Pecan and Salted Caramel Brownie, Salted Caramel Sauce and Ice Cream

Raspberry Mousse Cake
Raspberry Coulis, Raspberry Glass

Cookies and Cream
“Peller Oreo” Buttercream Sponge Cake, Vanilla Anglaise, Blackout Crumb