Stuyvesant's House

EST. 1961

"A DAY WITHOUT WINE IS LIKE A DAY WITHOUT SUNSHINE"

SET MENU 1

$70 per person

ENTRÉE (select 2)

Stuyvesant's House salad with prawns, avocado, marinated feta, quinoa, Swiss dressing
Mixed German sausages on sauerkraut, mash
Baked seafood terrine with confit tomato and yoghurt dressing

MAINS (select 2)

Wiener schnitzel with potato salad
Bier battered fish and chips
Succulent grilled chicken breast with smoked capsicum sauce and sauté potato
Black Angus sirloin 250gram with café de Paris and sauté potato
Salmon fillet pan-fried with baby fennel and cucumber salad

DESSERTS

Dark chocolate pate with berry compote
House made apple strudel, vanilla bean anglaise

Coffee and Chocolate

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SET MENU 2

$85 per person

ENTRÉE (select 2)

Spice rubbed chicken fillet with petit mescalin, avocado and confit tomato dressing
Fresh asparagus with dried prosciutto shards and truffled Hollandaise
Snapper and Salmon dumplings on wild red rice with creamy saffron sauce
Slow braised beef cheeks in root vegetable sauce on sour dough croute

MAINS (select 2)

Chicken breast wrapped in black forest ham on carrot and caraway mash, horse radish sauce
Roasted pork fillet with seeded mustard crust, caramelized apple and calvados sauce
Grilled snapper fillet, buttered baby beans, sauté potato
Veal cordon bleu filled with double smoked ham and Swiss cheese, warm potato salad

DESSERTS (select 2)

Wild berry and mascarpone crepe, caramel sauce
Hazel nut praline Parfait,
Homemade sorbet, roasted almond biscuit

Coffee and Chocolate

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SET MENU 3

$95 per person

ENTRÉE (select 2)

Smoked salmon peppered cream cheese roulade with citrus salad

Potted scallops, braised leek, creamy sherry and parmesan gratin

Pink sauté duck livers, pressed vegetable, red current and rosemary sauce

Warm lamb rump salad light gorgonzola dressing

MAINS (select 2)

Crisp twice cooked duck sweet game jus

Beef medallion, glazed bone marrow, red wine jus

Grilled snapper fillet

Slow roasted veal rack, asparagus, sauté mushrooms, Hollandaise sauce

DESSERTS (select 2)

Layered almond biscuit, marinated berries, vanilla bean ice cream

Homemade chocolate pate, rote grutze

Passionfruit crème brulee

Coffee and Chocolate

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SET MENU 4

$110 per person

ENTRÉE (select 2)

Seared scallops with black pudding, and buttered broad beans Gin & juniper cream sauce
Grilled western Australian scampi, sweet chilli jam, nasi rice
Marinated lamb fillet on mushroom, asparagus and quinoa salad
Tempura prawns, tempura vegetables, spicy plum sauce

MAINS (select 2)

Veal medallions, sauté chanterelles, truffle and brandy sauce
Eye fillet with Australian bug tails red wine glaze
Marinated venison fillet, sauté field mushrooms, juniper and rosemary jus
Fresh fish fillet (snapper, salmon, john dory, tuna)

DESSERTS (select 2)

Tasting plate, selection
Soufflé (passionfruit, chocolate, Grand Marnier)
Imported and local cheese plate

Coffee and Chocolate