

# COLLITS INN - SAMPLE MENU

## STARTERS

MUSHROOMS – FOREST FLAT MUSHROOMS W/ STUFFING OF PUMPKIN AND CAMEMBERT.

ARANCINI – PANKO CRUMBED OF MOZZARELLA, ASPARAGUS, SILVER BEET, SWEET POTATO AND HERBS.

FILO CIGARS – CRISPY PARCELS SHREDDED LAMB SHOULDER, SMOKED ALMOND PESTO AND AGED CHEDDAR.

## MAINS

BEEF RUMP – SLOW ROAST IN PEPPER & THYME W/ SHIRAZ, PLUM AND GREEN PEPPERCORN JUS.

PORK – PAN SEARED LOCAL LOIN W/ CAPONATA OF WINTER VEGETABLES UNDER A MUSTARD, PORK JUS.

CHICKEN – BONED AND STUFFED W/ PESTO AND PROSCIUTTO AND GLAZED WITH HONEY AND PEPPER.

EGGPLANT WELLINGTON – CRISP FILO OF ROASTED EGGPLANT W/ WHITE BEANS, BUTTERED LEEKS AND PEA PUREE.

## PUDDINGS

BERRY MILLE-FEUILLE – PUFF PASTRY W/ WARM BERRIES AND ORANGE SYRUP.

APPLE CINNAMON HAZELNUT CAKE W/ TREACLE BUTTERSCOTCH.