

# Tarragon

dining by Marvin

## *Amouse Bouche*

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## Starters

*Fresh water trout carpaccio, tabasco caviar, strawberry and white chocolate popsicle, crispy salmon skin*

*Tiger Prawns in a crispy cheesy coating, served with a spicy cheese jam*

*Calamari tossed in Nero di sepia salt, orange crystals & bacon powder*

*Cold Foie gras pate bonbons, dipped in a chocolate and hazel nut coating, served with a chili apple brioche*

*Paccheri with Black Angus beef mince, mushrooms, sweet peppers and macademia nuts  
(all starters are served as two share platters)*

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## Main courses

*Chicken wellington stuffed with Chorizo and brie; teriyaki and capsicum crème fraiche*

*or*

*Lava grilled Black Angus Ribeye served with your choice of sauce*

*or*

*Local Pork Belly, rubbed with rock salt & crushed pepper corns, scented with lemon & Orange, cooked sous-vide with a roasted white onion & red wine jus*

*Or*

*Fresh fish of the day*

*or*

*Warm octopus cooked in garlic, kalamatta olives, capers, wine, chili & cherry tomato marmalade*

*(All mains are served with sauteed potatoes and pan fried veg)*

*(Vegetarian option also available)*

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## Desserts

*Depending on special sweets of the day*

*€50 per person*