

# Tarragon

dining by Marvin

## Menu 1

*Amouse Bouche*

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### Starters

*Reconstructed caprese (Mozzarella di buffala encased in tomato gel served on a brioche & pesto croute, basil caviar)*

*Or*

*Venison & pistachio ravioli, tossed in honey & coffee crème fraiche*

*Or*

*Grain fed chicken supreme curry and chili crème fraiche croquettes; raisin & onion chutney; cashew brittle*

*Or*

*Octopus Carpaccio, drizzled with garlic infused olive oil, fresh herbs, lemon juice & rocket*

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### Main courses

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

*Or*

*Braised Fresh Local Pork Belly, rubbed with rock salt & crushed pepper corns, scented with lemon & Orange, served with a roasted white onion & red wine jus*

*Or*

*Fresh water trout cooked under vacuum at 70°, topped with a fennel crème fraiche*

*Or*

*Prime Australian Black Angus tagliata, topped with parmesan & hazel nut crisps*

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

*(Vegetarian option also available)*

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### Desserts

*Choice from our daily special menu*

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*€37.50 Per Person*