

WINE Odyssey AUSTRALIA

Menu

Food & Wine Flights (Available from 12 noon-2.30pm & 6.00-9.30pm)

SPARKLING WINE FLIGHT

2008 Dalzotto L'Immigrante Prosecco, King Valley, VIC
Tomato & basil essence

NV Pizzini Il Soffio Sangiovese Rose, King Valley, VIC
Grilled king prawn with sweet potato gnocchi, spinach & macadamia nut oil

NV Ulithorne Flamma Sparkling Shiraz, McLaren Vale, SA
Duck terrine with walnut & cress salad

WHITE WINE FLIGHT

2007 Brian Barry Riesling, Clare Valley, SA

Kingfish carpaccio with fennel & lemon dressing

2008 Clarence House Pinot Blanc, Coal River Valley, TAS
Grilled Calamari with pimento dressing

2007 Scorpo Aubaine Chardonnay, Mornington Peninsula, VIC
Pan seared barramundi fillet with oyster butter

RED WINE FLIGHT

2008 Willow Creek WCV Pinot Noir Rose, Mornington VIC

Sweetbread, pumpkin & coriander parcel with salsa verde

2007 Mayfield Icely Road Sangiovese, Orange, NSW

Black sausage on potato mash with rosella flower jus

2008 Lethbridge 'Que Syrah Syrah', Geelong, VIC

Lamb fillet tagine with Middle Eastern cous cous

(Ask your waiter about our Vegetarian Flights)

35

34

34

Starters

(Available from 12 noon-2.30pm & 6.00-9.30pm)

Today's fresh oysters- shucked to order
Asian dressing, & shallot vinegar (per 4) 16

Beetroot & goats cheese pillows with sweet
balsamic reduction* 17

Salad of Treviso, artichoke, asparagus,
blue cheese & salsa verde* 17

Chicken liver parfait with sour dough crisps 18

Pan seared king prawns with sweet potato
gnocchi, spinach & macadamia nut oil 19/32

Grilled calamari with rocket salad
& pimento dressing 18/30

*(denotes suitable for vegetarians)

Sharing Plates Available from 12 noon - 9.30pm

Mini Mezze of warm olives, roasted cayenne almonds,
marinated feta & grilled ciabatta 16

Odyssey Mezzes plate (for two or more)
an ever changing array of tasty treats 34

Cheese plate selection of Australian Cheeses (120g for two) 30

Charcuterie Plate (for two or more) 35

Mains

(Available from 12 noon-2.30pm & 6.00-9.30pm)

Roasted tomato, spinach & smoked mozzarella
puff with olive salsa* 25

Poached chicken breast with mushroom
pappadelle & sage beurre noisette
*(vegetarian option available) 30

Barramundi with asparagus, potato fondant
& oyster butter 34

Grilled beef fillet, braised oxtail doughnut,
roasted eschallot & snail butter 32

Lamb fillet tagine, Middle Eastern cous cous
and a lamb & pumpkin pastilla 32

Paella Valencia with tomato, chicken, seafood
pork & chorizo 32

SIDES

Mixed leaf salad with raspberry vinaigrette* 6

Today's seasonal vegetable (ask your waiter)* 7

Traditional thick cut chips with rosemary salt* 7

(Ask your waiter about our delicious desserts)