



Wine Spectator
BEST OF
AWARD OF
EXCELLENCE
2010

TERRACE
RESTAURANT

Sample Freefall Menu

Amuse

White Anchovy

saffron tempura battered, sesame seed aioli, dried flora

Course 1

Southern Ocean

king fish carpaccio, salmon sashimi, yuzu marinated scallops
shaved fennel, pickled apple, green oil and riesling infused soy gelée

Course 2

Farm

roasted baby chicken
shredded thigh spring roll, fondant pumpkin, juniper,
orange and porcini dust, cherry gastrique

Course 3

Flight

duck breast
slow rendered, duck neck sausage with veal and pistachio,
orange sauce

Continuation

porcini and truffle

Course 4

Graze

queso valdeón
white chocolate, blood plum, brioche

Course 5

Nest fallen on ground

sweet katifi pastry, nut seeds and grains, fruit

Shouldn't you be here?



Country Club Ave, Prospect Vale, Launceston www.countryclubtasmania.com.au