

R U N D E L L S

A L P I N E L O D G E

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D I N N E R P L A I N

Sample Menus

Indulge in exceptional local food and wine, creatively presented by our chefs:

Grazing Menu - Canapés (choose 5 options)

COLD CANAPES

Freshly shucked oysters with a raspberry and shallot vinaigrette

Roasted beef crudettes with herbed feta and spicy capsicum salsa

Cherry tomato and basil bruschetta with sticky balsamic

Confit of duck tarts with goat's cheese and sweet caramelised onions

Scallop and tomato ceviche in a spoon

HOT CANAPES

Crisp chilli and chive potato balls

Lamb meatballs with lemon and thyme served with a minted yogourt

Mini fish fritters with zucchini and a sweet chilli marmalade

Leek and parmesan arancinis with garlic aioli

Pancetta, shallot and camembert mini quiches

Spiced chicken pie with herbed ricotta

SUBSTANTIAL CANAPES (choose 3 options)

Chorizo, pea and lemon risotto

Braised veal, mash with mushroom and chive sauce

Moroccan lamb, couscous, minted yoghurt

Braised beef cheeks, roasted vegetables shiraz jus

Tempura fish, shoestring fries roasted garlic aioli

Singapore noodle stir fry with your choice of barbeque pork, chicken or vegetable

DESSERT CANAPES (choose 3 options)

Mini crème brulee

Chocolate covered salted peanut caramels

Lemon curd tarts & honey mascarpone

White chocolate and coconut macaroons

Apple tarts with maple syrup & sultanas

Mini cheesecakes with roasted macadamias and candied citrus



GRAZE
RUNDRELLS

RUNDELLS

ALPINE LODGE

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DINNER PLAIN

Sit Down Dinner Menu

Entree

Porcini mushroom soup

Rundells grazing plate – EV Olives, hummus, marinated goat's feta, cured meat, ciabatta

Duck liver pate with ciabatta and muscatels

Marinated prawns with a peanut and bean shoot salad, chilli and lime dressing

Twice cooked pork belly on Singapore noodle stir fry and soy marinade

Confit duck leg with roasted fennel, Pernod orange sauce and balsamic

Mains

Roasted field mushroom, marinated feta, vine ripen cherry tomatoes, rocket pesto

Alpine Valley eye fillet of beef with caramelized onion mash, sautéed spinach and roasted garlic jus

Braised lamb shank, sweet potato puree with broccolini and brandy reduction

Grilled chicken breast served on roasted fennel, baby carrots & seeded honey mustard sauce

Baked market fish fillet wrapped in prosciutto with herb kipflers, rocket & citrus aioli

Kangaroo loin with home style bubble and squeak, sautéed leeks and peppered Yackandandah jam

Pan fried pork cutlet with roasted pears, braised cabbage and a maple bourbon glaze

Prawn, pea and lemon risotto

Dessert

Traditional crème brulee with vanilla bean ice cream

Chocolate and hazelnut pudding with chocolate and Frangelico ganache, pastry cream

Saffron poached Wandiligong apple with cinnamon mascarpone and maple glaze

Homemade white chocolate and pistachio ice cream with roasted almond flakes

Lemon curd tart, berry coulis, honey mascarpone