

globe

food | wine | coffee

set menu selections dinner

Chef, Chad Miskiewicz and his team present this exciting menu.
Chad's expertise in blending techniques and flavours from around the world produces amazing food to tempt, excite, tantalise and surprise!

two course (main course and dessert) 59
two course (entrée and main course) 69
three course (entrée, main and dessert) 79

to begin

please choose two dishes

Seared scallops

butter baby scampi, cucumber salad, salmon pearls with crispy shallots, Thai dressing

Half quail wrapped in prosciutto and sage

carrot puree, butter potatoes, asparagus, vine tomatoes, pomegranate emulsion

Beef carpaccio,

Dijon aioli, parmesan cheese, rocket leaves, truffle oil

Grilled eggplant cigars,

goat's cheese with porcini mushrooms, spinach and ricotta, lemon cous cous with almonds, asparagus

to continue

please choose two dishes

Angus sirloin

cooked medium potato and bacon cake, hommus, asparagus, vine tomatoes
beef crumbs, green peppercorn sauce

Chickpea and spiced tomato cassoulet

roasted sweet potato, wilted garlic spinach

Confit of chicken leg

garlic and potato mash, sauté of white bean and artichokes, shaved beetroot, frisee lettuce

Fish of the night

lemon & pea puree, smoked paprika emulsion, crispy sweet potato, cucumber gel

Christmas turkey

stuffed with spiced apple and pear, fondant potato, roasted vegetables, cranberry jus

Scallop and prawn risotto

Asian greens, tomato, curry leaf & leek oil

add to your menu

mashed potato, steamed vegetables, Globe garden salad, Belgium chips –
shared for extra \$4.50 per person per side dish

to finish

please choose two dishes

Honey semolina cake

apricot ice cream

Cosmopolitan bombe Alaska

lime meringue, cranberry ice cream, vodka brulee

Crème brulee

cherry blondie, biscotti, raspberry coulis

Moist Christmas pudding

cherry pannacotta, brandy anglaise

Chef's selection of cheese

served with lavosh bread

individually served as dessert or shared as an extra course for 7.50 per person