



Spring/Summer Private Dining Menus

Eden Valley

Chef's Appetiser



MACKEREL

Blackened mackerel, hot goat's cheese, panna cotta, apple



PORK

Roast loin & braised belly of pork, Calvados & grain mustard sauce



CHEESE

Plated selection of French & English cheeses (£9.90 Supplement per person)



Pre-dessert



CHEESE CAKE

Vanilla cheese cake, poached peach, pickled raspberries

£45 per person

Margaret River Menu

Chefs Appetiser



RISOTTO

Crispy parmesan risotto, salad of peas, broad beans & truffle



SKATE

Pave of skate, nage of brown shrimp & herbs



CHEESE

Plated selection of French & English cheeses (£9.90 Supplement per person)



Pre-dessert



CHOCOLATE

Dark chocolate tart, passion fruit & coconut

£50 per person



l'ortolan private dining

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Spring/Summer Private Dining Menus

Adelaide Hills Menu

Chef's Appetiser



GOATS CHEESE

Capra Nouveau mousse, honey & mustard
lavash, sherry vinegar jelly



CHICKEN

Roast breast of free range chicken,
creamed leeks, truffle



CHEESE

Plated selection of French and English cheeses
(£9.90 Supplement per person)



Pre-dessert



NOUGAT

Iced nougat glaze, poached
pear, hazelnuts

£55 per person

Martinborough Menu

Chef's Appetiser



SALMON

Confit salmon, potato mousse,
cucumber & caviar



BEEF

Braised blade of beef, baby vegetables,
white beans & watercress



CHEESE

Plated selection of French and English cheeses
(£9.90 Supplement per person)



Pre-dessert



PAIN PERDU

Pain perdu, roasted figs,
vanilla ice cream

£65 per person

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www.lortolan.com



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Yarra Valley Menu

Chef's Appetiser



HAM

Ham hock & baby leek terrine, pickled vegetable salad, egg yolk



SCALLOPS

Pan fried diver scallops, various cauliflowers & bacon



DUCK

Breast of duck, duck confit & lentils, orange & ginger sauce



GOATS CHEESE

Capra Nouveau mousse, honey & mustard lavash, sherry vinegar jelly



Pre-dessert



PANNA COTTA

Star anise panna cotta, maserated strawberries & honeycomb

£75 per person

McLaren Vale Menu

Chef's Appetiser



FOIE GRAS

Duck confit & foie gras terrine, poached pear, pear purée



MULLET

Grilled red mullet, bouillabaisse, orzo & fennel



LAMB

Roasted loin & braised shoulder of lamb, tapenade sauce



BLUE CHEESE

Barkham blue cheese mousse, port jelly & honeycomb



Pre-dessert



CHERRY

Morello cherry mousse, chocolate parfait, & poached cherries

£85 per person

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