

# dinner

## Deluxe Menu

Two courses \$60 p/p

Three courses \$75 p/p

Select two from each course to be served alternately:

## Entrée

**Tomato, red capsicum, basil & olive oil soup**

**Fillet of poached salmon**, stir fried Asian vegetables, coriander, chilli pesto

**Crisp calamari**, onion & tomato chutney, roquette, red onion, black olive salad

**Powerhouse prawn cocktail**, avocado, roast red capsicum

**Smoked chicken, bacon & artichoke salad**, grain mustard dressing

**Smoked Thai beef salad**, cashew nuts, palm sugar dressing

**Twice cooked pork belly**, celeriac & apple salad, honey & lime dressing

**Roast pumpkin, feta & sage tart**, roast pine nut dressing

## Main

**Roast salmon fillet**, feta, spinach & caper polenta cake, basil pesto & sun-dried tomato dressing

**Barramundi fillet**, spinach, red onion & chorizo penne, Sicilian sauce

**Grilled chicken breast**, Lyonnaise tarragon potato, smoked bacon & mushroom cafe au lait sauce

**Roast scotch fillet of beef**, fondant potato, green beans, red wine sauce

**Slow cooked boned shoulder of lamb**, roast root vegetables, mint scented sauce

**Braised Country Fresh lamb shanks**, roast chat potatoes, roquette & parmesan salad

**Garlic & rosemary studded loin of pork**, sage & onion crushed potatoes, pea sauce

**A crisp parcel of Mediterranean vegetables**, Israeli cous cous, tomato, red onion, parsley sauce

## Dessert

**Vanilla crème brûlée**, chocolate & macadamia shortbread

**Iced milk chocolate parfait**, strawberry salad, strawberry sorbet

**Sticky date pudding**, toffee sauce, vanilla ice cream

**Lemon & lime cheesecake**, raspberry sorbet

**Apple & cinnamon crumble**, caramel ice-cream

**Rhubarb & pear pie**, a feuille of brandy cream

*Note: Menus are subject to change.*



# dinner

## Signature Menu

Two courses \$70 p/p

Three courses \$85 p/p

Select two from each course to be served alternately:

## Entrée

**Smoked salmon & pickled Asian vegetable salad,**  
chilli, lime & ginger dressing

**Tiger prawn & Mediterranean vegetable tart,** saffron & garlic rouille

**Chargrilled sesame coated tuna,** watermelon & balsamic salad

**Barramundi fillet,** rice noodle & miso salad

**Roast quail,** bacon, spinach & mushroom sauté, caramelised onion sauce

**Confit duck leg,** Israeli cous cous with feta, cumin & orange dressing

**Wild mushroom, artichoke, pine nut & goats cheese salad,**  
red wine vinegar dressing

## Main

**Salmon fillet,** prawn herb crust, macaroni cheese, pea sauce

**Grilled Red Snapper fillet,** roast cous cous,  
sun-dried tomato, olive, basil, spiced fish butter sauce

**Roast spatchcock,** wild mushroom & spinach risotto,  
lemon garlic dressing

**Roast eye fillet of Hereford Prime beef,** blue cheese &  
celeriac dauphinoise potato, green beans, red wine sauce

**Roast rump of lamb,** confit potato, ratatouille,  
lemongrass scented sauce

**Roast cutlet of pork,** bubble 'n' squeak, broccolini,  
cider butter sauce

**Roast Mediterranean vegetable mille feuille,**  
basil pesto, black olive sauce

## Dessert

**Steamed lemon curd pudding,** roast thyme ice cream

**Crisp apple & almond tart,** brandy cream

**Iced raspberry parfait** with strawberry, white chocolate & basil salad

**Baileys crème brûlée,** coffee shortbread

**Caramelised rice pudding** with chilled pineapple salad

A selection of Australian cheeses

*Note: Menus are subject to change.*

