

Two Courses \$ 55.00 per person
Three Courses \$ 68.00 per person

Entrees

Warm Goats Cheese & Red Pepper Tart W/ Rocket & Parmesan
Smoked Ocean Trout W/ Potato Pancake & Green Apple Salad
Cream of Black Mussel Chowder
Peppered Tuna Carpaccio W/ Cos Salad & Aioli
Crab Cakes W/ Radicchio Salad & Citrus Basil Dressing
Seared Tuna Nicoise Salad
Pan Seared Scallops W/ Crisp Pancetta & Fig Salad
Caramelised Pumpkin Ravioli W/ Beurre Noir & Roasted Cashews
Pan Fried Oysters W/ Leek Puree & Shiraz Risotto
Mud Crab Ravioli W/ Snow Peas in Lobster Bisque
Chilli Salt Soft Shell Crab & Green Papaya Salad
Crisp Pork Belly with Green Papaya Salad

Mains

Pan Roasted Chicken Breast W/ Sage Butter & Grilled Mediterranean Vegetables
Poached Salmon Fillet, Roasted Beetroot, Pickled Walnuts & Watercress Sauce
BBQ King Prawns W/ Fresh Coriander, Chili & Coconut Salad
Lamb Noisette with Potato Galette, Pancetta, Sautéed Spinach & Pine Nuts
Roasted Chicken Breast W/ Prosciutto, Potato Rosti & Sugar Snap Peas
Angus Rump W/ Porcini Butter, Mashed Potato & Crisp Onion Rings
Pan-Fried Blue Eye Cod W/ Crab & Sweet Corn Risotto
Veal Loin W/ Wild Mushrooms, Butter Beans & Sweet Potato Puree
Char grilled Beef Sirloin Steak W/ Grilled Field Mushrooms, Celeriac Puree & Green Pepper Sauce
Grilled Pork Loin W/ Apple Confit & Herb Gnocchi
Wild Mushroom, Butternut Pumpkin & Rocket Risotto W/ Reggiano
Pistachio Crusted Barramundi, Char grilled Asparagus & Shallot Confit
Stout Braised Angus Beef W/ Macaroni & Cheese
Chicken Breast Roulade W/ Spinach, Pine Nuts, Goat's Cheese, Roasted Tomato Sauce & Parsnip Puree

Desserts

Vanilla Pannacotta W/ Glazed Plums
Rich Chocolate Tart W/ Strawberry Ice Cream
Apple & Passionfruit Crumble W/ Vanilla Bean Ice-Cream
Pear & Almond Tart W/ Mascarpone
Passion fruit Brulée Tart W/ Crème Anglaise
Lemon & Lime Tart W/ Poached Quince
Blueberry Bread & Butter Pudding W/ Custard
Baked Lemon Cheesecake W/ Berry Compote
Chocolate & Hazelnut Gateaux W/ Marinated Cherries
Summer Berry Trifle W/ Chantilly Cream

*Alternate entrée, main and dessert courses are available upon request. Charges are as follows:
\$6.00 per person for a single alternate course; \$8.00 per person for two alternate courses; \$10.00
per person for three alternate courses*

All Prices are inclusive of GST