



DINNER MENU

To Start

Crusty bread served with extra virgin olive oil, sticky fig and balsamic glaze and dukkah

Entree

- a. **Smoked Salmon** on a fennel and asparagus salad with a caper and lemon vinaigrette
- b. **Pumpkin & Ricotta, or Chicken & Mushroom Ravioli** with cream spinach and pine nut, or napolitana sauce
- c. **Grilled Scallops**, pickled prawns, mussels and squid on a rocket leaf salad with lemon mustard mayonnaise
- d. **Mediterranean Vegetable Tart** with a sweet balsamic glaze (v)
- e. **Chicken Caesar Salad** tossed with shaved parmesan, poached egg and cos hearts
- f. **Roasted Pumpkin Risotto** with parmesan cheese pine nuts (v)

Main Course

- a. **Chargrilled Scotch Fillet**, roasted rosemary kipfler potatoes, portabella mushrooms and a red wine jus
- b. **Atlantic Salmon**, sugar pea & tomato rissoni served with a cider sauce
- c. **Crispy-Skin Chicken Breast** filled with sundried tomatoes, ricotta cheese and prosciutto, creamy mascarpone cheese mash potato with a mustard sauce
- d. **Slow Cooked Braised Pork Belly** served with bok choy and a sweet and sour glaze
- e. **Twice-Cooked Tender Sirloin**, sundried tomato and parmesan polenta, seasonal vegetables and a brandy and light pepper sauce
- f. **Pan-fried Snapper** on a snow pea moghrabieh cous cous with a cauliflower saffron puree and a creamy dill sauce
- g. **Lemon & Ginger Infused Poached Chicken Breast**, broccolini and jasmine rice with a hoisin glaze
- h. **Confit Duck** served with caramelised onion, parsnip and cherry jam
- i. **Lamb Rack** on a mushroom risotto, snow pea puree and a sweet corn and broad bean sauce
(Please note that for the Lamb option there would be an additional cost per person)
- j. **Roasted Pumpkin Risotto** served with parmesan cheese and pine nuts (v)
- k. **Seasonal Vegetable Curry** served with jasmine rice (v)
- l. **Ratatouille** with zucchini, eggplant, capsicum, tomato and basil leaves, parmesan cheese flakes and a pesto olive oil glaze (v)

Dessert

- a. **Piquant Lemon Citrus Tart** with a honey mascarpone cream
- b. **Berry Panacotta** with fresh seasonal berries
- c. **Decadent Triple Chocolate Fudge Cake** with chantilly cream and seasonal berries
- d. **Passionfruit Brulee** with a shot of lime sorbet and hazelnut crisps
- e. **Toblerone Cheesecake** with a warm chocolate glaze
- f. **Mini Pavlova** with chantilly cream and berry coulis

(v) Vegetarian

**An additional charge may be applicable for any dietary requirements.
Please note that the Lamb option incurs an additional surcharge per person.*