



A la Carte Menu

entree

scallops, cauliflower puree, pork belly
soft shell crab, asian inspired salad
chicken, mushroom, bacon filo parcel
cajun chicken, cos lettuce, bacon, parmesan salad
thai beef, vermicelli, coriander, nam jim dressing
salt and pepper squid, lime, asian dipping sauce
king prawn and avocado stack, olive, tomato & feta, balsamic glaze
lamb fillet, caramelised onion, rocket & goats cheese tart
roasted pumpkin, porcini, parmesan ravioli V
twice baked cheese souffle V
italian chicken, mozzarella, pasta

main

chicken rolled in prosciutto, celeriac and potato dauphinoise, seasonal vegetables
salmon fillet, kipler potato, caper berries, tarragon creamy sauce
lamb loin stuffed with spinach, potato galette, beetroot glaze
roast pork cutlet, spring onion and chive creamed potato, apple honey glaze
roast rack of lamb, summer vegetables, mint bernaise
roasted chicken, chorizo and mozzarella, salsa verde, roasted veg
beef fillet, sauteed mushroom, shallot, potato galette, bordelaise sauce
beef tenderloin, split pea & thyme puree, beetroot relish
garlic roast pumpkin ravioli, goats cheese, pine nuts, balsamic glaze V

dessert

minted chocolate cheese cake with chocolate crunch
strawberry panna cotta and balsamic syrup
selection of Australia cheese, quince paste and biscuits

all menus include freshly brewed tea and coffee and petit fours