



FESTIVE MENU

2 Course Meal: \$45 per person

(Choice of Entree & Main or Main & Dessert)

3 Course Meal: \$50 per person

ENTRÉE

VEGETARIAN

Lightly spiced fried tofu on a bed of roasted red capsicum, black bean and corn salsa, drizzled with tomatillo. Topped with pickled red cabbage.

SMOKED SALMON

Smoke salmon toasts, topped with horseradish cream fraiche and watercress.

LAMB

Marinated and grilled lamb rump medallions with sweet potato puree and black olive jus.

MAINS

ROASTED MARYLAND

Garlic and herb marinated roasted Maryland with bacon, field mushroom and onion jus. Served with sweet potato and mix leaf salad.

PORK BELLY

Crisp pork belly with potato garlic puree, green beans, apple chutney. Topped with pickled red cabbage and red wine jus.

SALMON

Crispy skin Salmon on a bed of tomato, cucumber, garlic crouton panzanella salad with a blanched basil dressing.

PORTERHOUSE STEAK

300 Gram Porterhouse with creamed garlic mash, sautéed green beans and field mushroom sauce.

PAPPARDELLE

Pappardelle with roast capsicum, char grilled zucchini and cherry tomatoes in a tomato base. Topped with pine nuts and parmesan.
(Vegan option minus parmesan)

DESSERTS

HOMEMADE STICKY DATE PUDDING

with caramel sauce and vanilla bean ice-cream.

CHOCOLATE AND RASPBERRY MOUSSE

topped with berry coulis.

DUTCH CINNAMON APPLE CRUMBLE

served with vanilla bean ice-cream.

MACERATED BERRIES IN A LIME

with flaked mint and cream. (Vegan option without cream)