



ALTERNATE SERVE

2 Courses \$35pp 3 Courses \$45

ENTREES

SEA SCALLOPS

Sea Scallops served on a cauliflower puree with a hint of yellow curry powder, speak dust and baby tarragon leaves

STUFFED MUSHROOMS

Field mushrooms stuffed with baby spinach, little creek feta cheese then served with baby spinach and balsamic reduction

PORK BELLY

Twice cooked pork belly with apple puree on an apple and rocket salad

GARLIC PRAWNS

Tiger prawns in a creamy garlic and leek sauce served with Turkish bread

SOUZOUKAKIA

House made lamb and fetta meatballs cooked in a tomato and herb sauce and served pita bread

MAIN MEALS

CHICKEN SUPREME

Chicken breast stuffed with bacon, herbs, sundried tomatoes and haloumi cheese and served on a roasted pumpkin mash with a sticky port jus

LAMB CUTLETS

Lemon and thyme marinated lamb cutlets chargrilled and served with roast potatoes in a rich tomato and olive sauce

BEEF FILLET

Chargrilled eye fillet served with buttered beans, pomme puree and a red wine jus

MUSHROM RISOTTO

Slowly cooked with our homemade vegetable stock, king brown mushrooms and baby spinach then topped with parmesan cheese

BARRAMUNDI

Crispy skinned barramundi fillet served on a shallot mashed potato, charred asparagus with a lemon beurre blanc

DESSERTS

VANILLA BEAN CRÈME BRULEE served with a berry compote and almond biscotti

STICKY DATE PUDDING with butterscotch sauce and vanilla bean ice cream

LEMON TART twice cooked and served with king island cream

CHOCOLATE PUDDING served with Belgium chocolate sauce and vanilla bean ice cream