

SIT DOWN MENU

2 Courses \$57.50 pp

3 Courses \$72.50 pp

Choose 2 from each course for a 50:50 alternate service

ENTREES

Prawns wrapped in prosciutto ham with aioli and rocket & parmesan salad with beetroot vinaigrette

Dukkha chicken skewers with coconut rice and turmeric & ginger sauce

Beetroot, goat's cheese & thyme tarts with green leaf salad and balsamic glaze

Warm duck & walnut salad with blue cheese crumble and apple cider & truffle dressing

Pan-fried scallops with garlic, ginger & cumin butter on Thai salad

Fish, potato & zucchini soup with pesto & cheese croutons

Salmon & spinach risotto with roasted macadamias and feta cheese

MAINS

Scotch fillet with potato stack, roast balsamic tomatoes and red wine & eschallot sauce

Roast duck leg confit with cabbage, apple, bacon & white wine ragout, sauté Kipfler potatoes and thyme & red wine sauce

Macadamia & herb crusted chicken breast with red curry coconut sauce, turmeric & ginger rice and snow peas

Pan-fried lamb backstrap with roast garlic & rosemary potatoes, braised peas, Dutch carrots, lettuce and truffle oil juice

Oven-baked barramundi with herb & coconut crust, parsley potatoes, grilled asparagus and soy, ginger & lime butter

Pan-fried salmon with sweet potato mash, creamy spinach sauce and green beans wrapped in Serrano ham

Creamy Swiss mushroom, spinach & asparagus risotto with roasted pine nuts and goat's cheese crumble

DESSERTS (served with vanilla bean ice cream)

Warm pear & ricotta tart with vanilla Anglaise and pistachio nuts

Pecan & caramel pie with butterscotch sauce and vanilla cream

Mini pavlova with macadamia praline and Belgian chocolate sauce

Lemon & lime cheese tart with mixed berry sauce

Almond & orange tart with marinated strawberries and coconut

Belgian chocolate & mascarpone mousse with coffee liqueur syrup

* Credit card transactions will incur a surcharge of 2%