



MENU B

Herb and Garlic bread

Garden Salad

Entrée - Shared platters of

Sautéed chicken pieces with penne pasta, chilli, garlic in napolitana sauce

Roast vegetable risotto with tomato and fresh herbs

Calamari lightly fried with sea salt cracked pepper and lemon

Mains

Eye fillet with creamy mash potato, sautéed vegetables and red wine demi glace

Chicken breast with macadamia nut crust, dijon mustard cream sauce vegetables and herb roasted potatoes

Atlantic salmon on mash, sautéed spinach leaves, lemon and tomato confit

Desserts

Traditional crème brûlée with fresh vanilla beans and macadamia biscotti

Hazelnut nougat ice cream terrine coated in praline with vanilla bean anglaise

Profiteroles filled with crème patisserie and hot chocolate sauce