



MENU C

Herb and Garlic bread

Garden Salad

Entrée

Calamari lightly fried with sea salt cracked pepper and lemon

Oven baked field mushrooms with fresh herbs, chicken mornay and gratinated with mozzarella cheese

Spinach and Ricotta ravioli with roast tomato, basil butter topped with grilled prawns

Grilled lamb cutlets on parmesan mash green beans and roasted red capsicum sauce

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

Oven braised lamb shoulder with mash potato, spinach and roast garlic

Pan-fried barramundi with wilted rocket, peppronata and chat potatoes

Desserts

Traditional crème brulee 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