



MENU D

Herb and Garlic bread

Garden Salad

Entrée

Oysters $\frac{1}{2}$ dozen natural or $\frac{1}{2}$ dozen kilpatrick

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

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

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

Seared scallops with parmesan herb polenta, onion jam and citrus butter sauce

Mains

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

Veal panfried with chilli garlic prawns, tomato and a dash of cream on assorted vegetables

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

Chicken parmigiana, eggplant, and gratinated mozzarella with a roast tomato sauce and vegetables

Slow cooked duck on a bed of mushroom and parmesan risotta with thyme jus and vegetables

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

Sticky date pudding served with butterscotch sauce