

Set Dinner Menu

Two course \$64 | Three course \$79

Entrée:

Potato and Leek Soup

Potato and leek soup with crouton, bread roll and butter

Lemon Pepper Calamari

Lightly fried squid, tomato caper salsa and remoulade sauce

Grilled Herbed Prawns and Scallops

Grilled herbed prawns and scallops with olive oil, pea puree, Kaisherfleisch, Yuzu and mint-compressed watermelon

Sweet Potato Croquettes

Sweet potato croquettes with beetroot relish, paprika mayonnaise, and polenta chips

Quinoa Salad

Cucumber, carrot, black beans, pepitas, goat cheese, red pepper, spinach, cranberries, red onion and lemon dressing

Mains:

Blackened Fish

Fish of the day with parsnip cauliflower puree, water chestnut, green beans and sauce vierge

Chicken Supreme

Chicken supreme filled with brie, apricots and cranberry. Served with spiced beetroot puree, greens and Tuscan roasted potatoes

Potato Gnocchi

Mushroom, spinach, semi-dried tomatoes and parmesan. Tossed with tomato sugo or garlic cream sauce

Fusilli Pasta

Fusilli pasta with eggplant, olives, red bell pepper, parmesan and pangritata in a Napoli sauce

+ Add chicken \$5 | prawns \$6 | bacon \$4

Beef Medallion

250 Grilled MSA Beef Medallion with pomme puree, grilled prawns, Dutch carrots, asparagus and your choice of sauce

Pork Cotoletta

Bread crumbed pork cutlet served with potato Waldorf salad, chorizo jam, and red wine jus

Desserts:

Chocolate Gateaux

Chocolate cake layered with double cream filling served with white chocolate Rocher's, chocolate shavings, and vanilla ice cream

Assiette Pavlova

Wattle seed passionfruit roulade pavlova, petit pavlova, meringue kisses, assorted jelly, berries, mango sorbet, and mascarpone cream

Churros

Cinnamon sugar-dusted churros served with salted caramel and chocolate sauce

Let's eat