

MENU

STARTERS

Soup of the day

Made with the freshest of local produce

Crispy Chicken Salad

With finely sliced snow peas, Spanish onion, crunchy won ton pastry and a sweet lemon dressing.

Macadamia Crusted Camembert

Deep fried and served with a red wine syrup

Smoked Salmon and Avocado Salad

With fresh goats cheese and a walnut pesto

Wild Mushroom Risotto

Topped with a parmesan wafer

Chilli Sesame Beef Strips

On a crispy fried cashew risotto cake

Chilli Sesame Beef

Seared in oil then served with stir fried vegetables and crispy rice noodles

Salt & Pepper Squid

Accompanied by an avocado and pickled red onion salad

Garlic King Prawns

On a crispy risotto cake

MAINS

Coriander and Cashew Crusted Salmon

On chilli mashed pumpkin with seared beans and salsa verde

Roast Chicken Breast

Filled with garlic zucchini and camembert, served on crushed chats and zucchini ribbons then topped with a creamy port & mushroom sauce

Grilled Rib Eye Steak

On creamy mash with broccoli and shiraz jus

Moist Pork Loin Steak

On kumera mash and steamed greens then drizzled with red currant jus

Roast Marinated Lamb Rump

On champ potatoes with wilted bok choy then topped with a sweet mint jus

Baked Egg Plant & Brie

Filled with a red capsicum, semi dried tomato and avocado farce on a bed of crispy rice noodles then topped with a creamy tomato sauce

Blue Cheese and Onion Marmalade Tart

On wilted spinach and surrounded by a warm tomato coulis

Pan Fried Fish of The Day

With kipfler potato, stir fried vegetables and a lime chilli beurre blanc

Desserts

Sticky Date Pudding

With ice cream and a butterscotch sauce

Chocolate Pavlova

With passionfruit mascarpone and a rich dark chocolate sauce

Honey and White Chocolate Cheesecake

With berry coulis, anglaise sauce and Chantilly cream

Shiraz Poached Pear

Coated in a shiraz glaze and served with dark chocolate gelato

Steamed Lemon Pudding

Accompanied by a white chocolate sauce and a berry coulis

Chocolate Tart

With cream or vanilla ice cream

Lemon Scented Panna Cotta

With a vanilla bean infused blueberry compote

Espresso Creme Brulee

Topped with a crushed cashew praline