

DINNER MENU

Entrees

Tomato Bruschetta \$20

Lightly toasted Turkish bread, diced tomatoes, Spanish onion, Danish feta, balsamic glaze & micro herbs

Vegetable Spring Rolls \$22

Crunchy Filo pastry filled with a vegetable medley, served with a house salad & plum sweet chilli sauce

Tempura Prawns \$24

Golden tempura prawns with a honey glaze, sesame seeds & micro herbs

Warm Duck Salad \$26

Tender confit duck leg finished with a teriyaki glaze, served with lychee, beetroot, fresh greens & crispy noodles

Mains

Pan Seared Chicken Breast \$38

Stuffed with Parmesan cheese & semi dried tomatoes, served with garlic roasted chat potatoes **or** green onion potato cake, steamed seasonal greens & red wine jus

Crispy Skin Barramundi \$42

Served with garlic roasted chat potatoes **or** green onion potato cake, house made tomato & capsicum jam, steamed seasonal greens & a lemon honey glaze

Dukkah Crusted Rack Of Lamb \$48

Served with garlic roasted chat potatoes **or** green onion potato cake, steamed seasonal greens, rosemary infused red wine jus & capsicum essence

From The Grill...

Char-Grilled Eye Fillet \$46

Served with garlic roasted chat potatoes **or** green onion potato cake, steamed seasonal greens, cauliflower puré & red wine jus

Char-Grilled Jacks Creek 5+ Striploin \$48

Served with garlic roasted chat potatoes **or** green onion potato cake, steamed seasonal greens, cauliflower puré & red wine jus

Desserts

Lemon Yoghurt Panna Cotta \$18

Served with seasonal fresh fruits, pistachio biscotti & citrus honey glaze

House-Made Doughnut Balls \$18

Served with caramelised banana puré, fresh strawberries & toffee ripple ice cream

White Chocolate Crème Brûlée \$18

Served with praline ice cream & fresh seasonal fruits

Mixed Berry Cheesecake \$18

Served with vanilla bean ice cream & fresh seasonal fruits