



entrees

soup of the day – made fresh and changes daily

chicken liver pate with beetroot relish and toasted crostini

ceviche – fresh fish of the day, marinated in lime juice, coconut cream, chilli and coriander

waldorf salad, toasted walnuts, granny smith apple, celery and cos lettuce

risotto of portobello mushrooms, topped with shredded parmesan and truffle oil

mains

confit of dug leg on Tunisian style couscous, mango salad

fish of the day – fresh, locally caught and changes daily, served on potato gratin

silver fern farms fillet steak, cooked to your liking, on a pea and feta fritter, horseradish cream and jus

red thai curry, coconut poached chicken with basmati coconut and ginger rice

pumpkin and saffron polenta with grilled asparagus and cherry tomatoes, balsamic and blue cheese dressing, topped with parmesan

dessert

rhubarb crème brulee

chocolate brownie with vanilla ice cream and chocolate sauce

baked lemon curd cheesecake

hot sticky date and banana pudding with toffee sauce

xmas pudding with fresh berries and brandy crème anglaise

strawberry and blueberry mascarpone tart

(Example – subject to seasonal change)

15% surcharge applies on public holidays