

everyday a la carte

entree

sesame crusted chicken wings

with sweet and spicy glass noodles

cured and seared tasmanian salmon

with creamy dill potatoes and honey mustard dip

aussie pumpkin soup with damper ^(V)

grilled vegetable salad ^(V)

with persian feta, garlic ciabatta croutons

beetroot and red apple salad ^(V)

with horseradish and red wine vinaigrette

clear chicken broth with vegetable wontons

pasta

pumpkin ravioli ^(V)

with pecorino and parsley pesto

beef lasagne

topped with mozzarella and provolone cheese, basil and truss tomato sauce

main

grilled red snapper fillet

with garlic and olive butter, three bean casserole and silverbeet

barbequed pork belly and roasted sea scallops

with capsicum gazpacho and parmesan chips

homemade pot pie (choice of chunky lamb or beef)

topped with puff pastry and served with mash and peas

grilled 250g beef striploin steak

240 days grain-fed, marble score 3+, with potato wedges and roasted mushrooms

butter chicken

with coriander raita and steamed rice

parmesan crusted eggplant ^(V)

with artichoke and pear risotto

sides

all main dishes are complemented by specially selected sides, should you require additional vegetables, please order from the selection below:

honey and thyme roasted carrots, turnips and parsnips ^(V)

steamed white cabbage wedge with bacon strips

brussels sprouts with caramelised onions ^(V)

minted english garden peas ^(V)

steamed vegetable ^(V)

chips, mash or roast potatoes ^(V)

dessert

caramelised cardamom and cherry crème brulee

warm belgian chocolate delight with vanilla ice cream

seasonal fresh fruits