

Table d' Hote Menu

2 Course \$38.00 & 3 Course \$45.00

Entrée

Bruschetta

Grilled bruschetta with pesto, roma tomato and red onion

Duck

Salad of five spiced duck breast with sweet and sour grapes

Eggplant (v)

Individual eggplant, roasted capsicum and confit potato terrine
with red pepper paint

Prawns

Katsu king prawns, sesame salad and a sweet chilli dipping sauce

Main Course

Chicken

Piri Piri rubbed breast of Lillydale chicken,
crushed chat potato cake, wild mushroom ragu and porcini powder

Ravioli (v)

Butternut pumpkin ravioli with
slow roasted roma tomato sauce and parmesan shavings

Beef (n)

Macadamia nut satay beef sticks with
steamed rice, sesame dressed spinach and water chestnuts

Salmon

Basil baked escalope of Tasmanian salmon,
with basil mash, pea puree and organic pea shoots

Dessert

Strawberry

Strawberry torte, strawberry compote, strawberry coulis

Pavlova

Individual pavlova with chantilly cream, kiwi fruit and berries

Orange and Almond (gf) (n)

Flourless orange and almond cake, clotted cream

Chocolate

Milk and white chocolate mousse cake, raspberry coulis