



*YOUR DINING EXPERIENCE
freshly prepared onsite by our executive Chef
Thony Francois, whose extensive international
experience will surpass your expectations*



MENU

ENTREES – SOUPS

Lamb hot pot with vegetables & garlic croutons
Creamy chicken & ham hock with white beans & chives
Blue swimmer crab bisque with prawn wonton & chervil cream S = p.o.a.
Cream of mushroom & thyme

ENTREES

Crisp skin Atlantic salmon with julienne of carrot, crispy rice noodles & soy ginger butter s=p.o.a
Croustade of beef with porcini mushrooms on a bed of braised spinach, red capsicum, caramelised onion, drizzled with chilli oil
Moroccan spiced chicken salad with pumpkin frittata, salad greens & molasses dressing
Goats cheese & roast capsicum souffle tartlet with basil beurre blanc & wild rocket (V)
Caesar salad with crispy bacon, shaved parmesan, egg & garlic croutons
Nasi Goreng with chicken, shitake mushroom, chinese sausage, spring onion, mild curry stock and a soy ginger sauce
Salt & pepper calamari on tomato, rocket & parmesan cheese salad with a soy, coriander & mint aioli
Peking duck with julienne carrots, cucumber and snow pea coriander pancake and a chilli, lime salad & sweet soy sauce
Slow cooked pork belly with celeriac puree & salted caramel apple sauce
Baby squid stuffed with shrimp, pork farce and tomato sugo s=p.o.a

ENTREE - PASTA

Penne
Spinach & Ricotta Ravioli
Veal & mushroom tortellini
Potato Gnocchi
Jumbo agnolotti filled with olive and feta cheese s=p.o.a
Jumbo agnolotti filled with pumpkin s=p.o.a
Jumbo agnolotti filled with spinach and ricotta s=p.o.a
Jumbo Tortellini filled with prawn and crab s=p.o.a

With your choice of the following sauces:

Chicken, mushroom and cream
Mediterranean sauce (roast capsicum, eggplant, zucchini with basil pesto & baby spinach) (V)
Mild salami with onion red wine, olives, bacon and napoli sauce
Fresh tomato, basil and onion
Brimoire tomato, basil, eschalotte and virgin olive oil
Cream, dill and shrimp
Burnt butter, sage, pine nuts and parmesan

ENTREE – RISOTTO

Chicken and chorizo risotto with seeded mustard, thyme, rosemary, chives and cream
Risotto marinara with a fresh medley of seafood with a tomato and herb sauce

MAINS

Crisp skin char grilled chicken, served on an herb, white wine, parmesan & parsley risotto with a drizzle of basil pesto sauce

Chicken breast filled with pistachio, sun dried tomato, french camembert and a red currant sauce

Moroccan kiev cut chicken breast on a pumpkin & potato puree with a white wine, cream & garam marsala sauce

Aged Sirloin of beef on sweet potato mash with seasonal vegetables

Scotch fillet, with oven baked rosemary chat potatoes

Certified Black Angus steak, with cracked black pepper mash potato S(p.o.a)

Fillet of beef tenderloin on creamy mash potato S(p.o.a)

Steaks are served with your choice of the following sauces:

- Port Wine Jus
- Red Wine Jus
- Peppercorn Sauce
- Mushroom Sauce

Slow cooked lamb rump served on creamy mash with pepperonata vegetables

Encrusted rack of lamb on ratatouille and baby potatoes S(p.o.a)

Caribbean spiced pork cutlet served on pumpkin, potato gratin & plum jus

Pork fillet marinated in pepper, thyme & mustard served with French eschallote sauce, accompanied with a pumpkin & potato gratin

Pan fried veal with tarragon cream sauce and crushed chat potatoes

Seared salmon in spiced blue crab broth and Tasmanian black mussels, served on olive oil & lemon scented mash S(p.o.a)

Whole baby Flounder with a lemon & caper beurre blanc

Mediterranean layered vegetable stack with fresh herbs, cheese and aromatic liquor (V)

S = Surcharge applies on these selections

All meals are served with a complimentary bowl of salad or vegetables per table

DESSERTS

Sticky date pudding, traditional pudding of caramel, dates and butterscotch sauce with vanilla ice cream

Vanilla bean pana cotta with seasonal fresh fruit and berry coulis

Deconstructed baileys cheese cake in a dark chocolate cup with crumbled biscuit base

Lemon meringue tart with passion fruit coulis

Creme brulee with fresh berries

Poached pear in vanilla & cinnamon, served with bitter sweet chocolate mousse and pistachio soil

CHILDREN'S MENU

Entrees

Crumbed chicken tenderloins & chips

Fish & Chips

Macaroni & Cheese

Mains

Lasagne

Penne Bolognese

Chicken Parmigiana served with vegetables

Chicken Schnitzel served with vegetables

Desserts

Fruit Salad

Frog In A Pond

Chocolate Mousse

Vanilla Ice Cream with sprinkles

Children under the age of 12 years

2 Course: Main, Desserts and soft drinks - \$50p.p.

3 Course: Entrée, Main, Dessert and soft drinks - \$55p.p.

Please note children's meals are not alternating

AFTER THOUGHTS

Sea food platter, with king prawns, oysters, scallops, smoked salmon, crab and mussels, accompanied with house made aioli & seafood sauce, with a side of lemon wedges

Prawn platter of tiger prawns with served with a piquant dip and lemon wedges

Homemade dips with pita bread or crudités including hummus, eggplant & tzatziki

Antipasto platter, with an assortment of cured meats, marinated vegetables, homemade dips and Turkish bread

- Oysters
- Natural
- Mornay
- Vodka & Lime
- Kilpatrick

Bruscetta with fresh diced tomato, basil & garlic in cold pressed olive oil on crusty bread batons

Warm olives with crusty bread

Vegetarian tapas platter with marinated eggplant, zucchini, mushrooms, olives and semi dried tomato

Fresh fruit platter, a selection of the best quality fresh fruit the season has to offer

Cheese platter, a variety of local and imported cheeses accompanied by crackers and dried fruit

Macaron Platters

