



MENU D

Herb and garlic bread

Entrée

Oysters ½ dozen kilpatrick or ½ dozen natural

Seared scallops on a bed of mint pea pilaf rice with a lime beurre blanc

Salt and spicy calamari with mixed leaf salad, crispy garlic and shallots

Double baked soufflé with blue cheese and spinach in a three cheese sauce

Peppered beef carpaccio with potato and rocket in a truffle vinaigrette

Mains

Fillet mignon - grain fed fillet wrapped in bacon with potato gratin, seasonal vegetables and a mushroom sauce

Barramundi fillet served with lobster crust, potato gratin and spinach veloute sauce

Chicken stuffed with avocado and camembert cheese with spinach, potato and celeriac puree and a mushroom sauce

Grilled Salmon fillet on pumpkin puree, snow peas, ragout and a burnt almond butter.

Desserts

Tiramisu espresso flavoured savoiardi biscuits with mascarpone cream

Lemon and lime tart with a coconut and vanilla bean anglaise

Crème Brulée with vanilla beans

Black cherry pudding with cherry compote and double crème