



DINING MENU

Two Course \$44pp/Three Course \$52pp

ENTRÉE

Prawn Salad with Lemon & Lime Mayonnaise

Chicken Rice Paper Roll with Chilli & Coriander Sauce

Chicken San Choi Boa

Chicken & Prawn Wontons

Baked Mushroom with Pine Nuts & Feta (V or VGN)

MAINS

BBQ Pork with Snow Pea Salad

Grilled Chicken Breast with White Wine Sauce

Grilled Salmon with Dill & Caper Vinaigrette

Charred Pork Fillet with Mango Sauce

Lamb Backstrap with Red Wine Jus (+\$10)

Fillet Steak (Medium) with Salsa Verde (+\$10)

Chicken on Potato Gratin with Chicken Jus

Fish Fillet with Spanish Crumb

Vegetable Pie (V or VGN)

Chargrilled Vegetable Stack (V or VGN)

Frittata with Greek Salad (V or VGN)

DESSERT

Flourless Chocolate Cake with Whipped Cream & Strawberry Compote (V)

Apple & Strawberry Crumble with Cream (V or VGN)

Profiteroles with Lemon Curd Cream (V)

Basque Burnt Cheesecake with Seasonal Fruit Coulis (V)

Dietary requirements? Let us know and our Chefs will be happy to accommodate...

Something else? Just ask us and our Chefs will be happy to accommodate...