



DINING MENU

Two Course - \$48 /Three Course \$56

ENTRÉE

Classic Prawn Cocktail

Arancini Balls

Chicken or Pork San Choi Boa

Tofu Taco with Cabbage Salad (V or VGN)

Carrot & Pumpkin Soup (V or VGN)

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

MAINS

Chicken & Mushroom Fettuccine

Pan Fried Salmon with Mustard Sauce

Honey Garlic Pork with Mashed Cauliflower

Slow Cooked Lamb Shank with Red Wine Sauce

Green Fish Curry

Porterhouse Steak with Garlic Prawns (+\$10)

Chicken with Avocado Sauce

Chicken & Bacon Risotto

Cauliflower and Chickpea Curry (V or VGN)

Vegetable Stack (V or VGN)

DESSERT

Brazilian Carrot Cake with Chocolate Sauce & Vanilla Ice Cream

Caramel Flan with Vanilla Ice Cream

Chocolate Cake with Whipped Cream & Strawberry Compote

Apple & Strawberry Crumble with Cream

Cheesecake with Seasonal Fruit

Lemon Crepes with Seasonal Fruit & Cream

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...