



DINING MENU

Two Course - \$54 /Three Course \$62

ENTRÉE

Prawn & Avocado Salad

Salt & Pepper Squid

Yum Cha Plate

Tempura Prawns with Asian Salad

Chinese Chicken & Sweet Corn Soup

Pea & Ham Soup

Minestrone Soup (V or VGN)

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

Vegetable Pakoras (V or VGN)

MAINS

Chicken & Mushroom Tortellini

Pan Fried Salmon with Mustard Sauce

Slow Cooked Lamb Shank with Red Wine Sauce

Osso Bucco with Garlic Mash Potato

Barramundi in Miso & Vegetable Broth

Stuffed Chicken with Mustard Beurre Blanc

Cajun Pork Chop with Apple Compote

Veal Saltimbocca

Scotch Fillet with Garlic Prawns (+\$10)

Vegetable Stack (V or VGN)

Vegetable Cannelloni (V or VGN)

DESSERT

Warm Apple Pie

Tim Tam Cheesecake

Lemon Cheesecake

Mud Cake with Mixed Berry Coulis

Sticky Date Pudding with Caramel Sauce

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...