



SET MENU Gold \$55.95

Entrees

Prawn and Scallop Skewers

served on salad greens with chilli-lime dressing

Cumin Spiced Venison

on feta, beetroot and walnut salad with balsamic glaze

Bruschetta

with slow roasted tomatoes, mozzarella, basil and pesto

Mains

Chicken Supreme

stuffed with spinach and prosciutto, oven roasted and served on vegetable ratatouille

Pan Seared Lamb Rump served on honey roasted winter vegetables, with minted pea puree and red wine jus

Baked Salmon Fillet

topped with a brioche and tarragon crust, served on a crispy bacon, sun-dried tomato and spinach salad, with saffron lemon vinaigrette

Char Grilled Sirloin Steak

served on roasted gourmet potato, green bean and chorizo salad, with red wine jus

Char Grilled Vegetable Stack

eggplant, courgette, mushroom, capsicum, tomato and feta, with basil pesto

Desserts

Black Doris Plum Danish served with vanilla ice-cream and plum coulis

Warm Sticky Date Pudding served with butterscotch sauce and fresh whipped cream

Citron Lemon Tart served with honey and mint yoghurt, fresh cream