

Dinner MENU

STARTERS

Crispy Garlic Bread - served with crushed garlic dipping oil

Herb Baguette – mixed herbs and parmesan cheese, grilled atop French bread

Bruschetta – diced fresh tomato, thinly chopped Spanish onion, fresh basil, olive oil and balsamic vinegar

Entrées

Paprika King Prawns - gently pan fried with smoked sweet paprika, garlic and capsicum

Lemon Myrtle Calamari Curls – lightly crumbed calamari, quickly pan fried and served with tangy side salad

Dukkah Encrusted Lamb Cutlets – served with roast garlic yogurt and fresh mint garnish

Summer Smoked Salmon – layered between potato and onion rosti and topped with lemon cream

Asian style Chicken and Cashew Pancakes – served with coriander dipping sauce

Mushroom and Sage Tart with Goat Curd– homemade pastry filled with a sautéed blend of sage and three different varieties of fresh mushrooms

MAINS

Breast of Chicken Stuffed with Fig and Pistachio Nuts – served with Verjuice sauce

Oriental Duck – twice cooked in our homemade Chinese Char Sui sauce. Served with wok-tossed spinach noodles

Swordfish Chermoulla – fresh Swordfish marinated in our special homemade marinade, quickly pan fried and served with saffron rice

Roast Pork – slowly roasted leg of Free range pork. Coated with paprika, cumin, salt and pepper to create a succulent dish of tender pork and crispy crackling. Served with roast vegetables

Lobster Mornay or Thermidor - served with crispy potato Chats and Spring garden salad
Half
Whole

Scotch in The Rocks – grain fed scotch fillet, cooked to your taste. Served atop kipfler potatoes and with our homemade chilli jam

Beef and Reef – grain fed scotch fillet, cooked to your taste, topped with king prawns and lobster. Served with crispy potato chats and Spring garden salad

Thai Beef Salad – Thinly sliced pieces of grain fed scotch fillet with lemongrass, garlic, onion, shallots, mint, tomato, and spicy Thai dressing

Hormok Talay – mixed seafood cooked with dry red curry. Served in young coconut with steamed Jasmine rice

SALADS and VEGETABLES

Spring Garden Salad

Steamed Seasonal Vegetables

Home Made potato Chats

Deserts

Home Made Apple Tart – with vanilla bean ice cream

Passionfruit Cream Brulé

French Lemon Cheese Cake – served with tangy lemon sorbet

Pavlova – with Summer fruit and ice cream

CHEESE PLATE

Selected cheeses with fruit of the season

De Bortoli Old Boys 21 Year Old Port

Coffee and Baci