

Main Course (choice of)

300gm Aged Black Angus Scotch Fillet

Roasted kipfler potatoes – seasonal vegetables & pepper sauce (served medium)

Chicken Breast “free range”

Sweet corn puree – herb crusted potatoes
smoked bacon – asparagus & red wine jus

Tasmanian Salmon

Capsicum & chilli chutney – fennel slaw
salsa verde

Chicken, Field Mushroom & Thyme Risotto

Confit garlic – onion – cream
parmesan cheese

Spinach Tortellini

Ricotta – roast pumpkin
pesto cream sauce

Prawn & Avocado Salad

Mixed greens – chilled & peeled prawns
fresh tomato – balsamic vinaigrette



Dessert (choice of)

Crème Brulee

Passionfruit & white chocolate – sable biscuit
macadamia crumb

Black Cherry and Milk Chocolate Mousse

Toasted cashews – marshmallow – biscotti

Strawberry Eton Mess

Broken meringue – Chantilly cream – praline –
homemade strawberry ice cream

