

EDGEWATER

— DINING & LOUNGE BAR —

Entrée

Warm breads & a duo of dips
Selection of Chef's choice canapés

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



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Dessert

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

