

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”

Roasted kipfler potatoes, seasonal vegetables
& red wine jus

Salmon Fillet

Green paw paw salad, fried shallots,
young coconut, mild chilli & charred lime dressing

Roast Pumpkin Risotto

Basil pesto, toasted pine nuts, zucchini
fetta, wild rocket & evoo

Chicken & Field Mushroom Linguine

Garlic, onion, cream, white wine, parmesan
& herbs

Prawn & Avocado Salad

Mixed greens, chilled & peeled prawns
fresh tomatoes & balsamic vinaigrette



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Dessert

Banana & Caramel Crème Brûlée

Smooth velvet custard, coconut finger biscuit

Triple Chocolate Decadence

Raspberry gel, chocolate mousse, chocolate brownie, white chocolate shard, toasted nuts & marshmallows

Strawberry Eton Mess

Broken meringue, Chantilly cream, praline & homemade strawberry ice cream

