

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

Sweet potato chips, spinach & mixed herb salad,
toasted sesame, salsa verde

Roast Pumpkin Risotto

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

Chicken & Field Mushroom Linguine

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

Quinoa & Roast Cauliflower Salad

Baby beets, toasted pumpkin seeds, asparagus
spears, rocket, honey mustard vinaigrette



EDGEWATER

— DINING & LOUNGE BAR —

Dessert

Milk Chocolate Crème Brûlée

Soft custard centre, burnt caramel and
toasted almond biscotti

Orange Sticky Date Pudding

Steamed sponge, butterscotch sauce,
vanilla bean ice cream, candied zest

Strawberry Eton Mess

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

