

EDGEWATER

DINING & LOUNGE BAR

ENTREE

FOREST MUSHROOM ARANCINI
Panko crumbed, baby cress, blue cheese aioli

BLACK SESAME SEARED YELLOW FIN TUNA
Micro herbs, fresh Tahitian lime, sticky chilli soy & ginger

SLOW COOKED DUCK SPRING ROLLS
Petite leaves, homemade sweet chilli dipping sauce

MAIN

½ FREE RANGE CHICKEN (SPATCHCOCK)
Crispy skin, creamy garlic & thyme potato,
vine ripened tomatoes, braised baby leeks & pan juices

CATCH OF THE DAY
Scallop, corn & spanner crab cake, seafood bisque,
braised baby fennel & saffron

FILLET OF BEEF (served medium)
Sweet potato chips, buttered green beans,
tempura enoki mushrooms & red wine jus

PRAWN & BUG MEAT RISOTTO
Pink champagne sauce infused with chilli,
fresh garden herbs, finished with shaved parmesan

DESSERT

MILK CHOCOLATE & DARK RUM CRÈME BRULEE
Drunken cherries, vanilla sable biscuit

SMOOTH BLOOD ORANGE SORBET
Fresh Bowen mango, passionfruit curd & almond wafer

*Children's menu - 12 years and under (2 course)
\$25 per person*

*Bookings essential (07) 5570 1624
This is a prepaid event with limited spaces available*