

Table D'Hôte Menu

Entrée

Mixed Tasting Plate – Tempura chicken tenderloin, crumbed risotto ball and a vegetable spring roll with a sweet & sour dipping sauce

Salt & Pepper Squid— With sweet chilli mayo

Citrus Chicken Salad – Tender chicken marinated in fresh citrus juice on a summer salad

Main

Scotch Fillet – 250g grain fed scotch fillet on a potato mash with vegetables and a mushroom sauce

Herb Dory – John dory fillet topped with a fresh herb crust with fries and chefs salad

Chicken Breast – Stuffed with a prawn & coconut butter

Dessert

Passionfruit Pavlova – Individual pavlova with fresh fruits, cream & passionfruit sauce

White Chocolate Panna Cotta – Silky white chocolate dessert with fresh mango and crisp biscuit

Lemon Tart – Tangy lemon curd with a biscuit base

2 Course \$31

3 Course \$35

Celiac options available upon request

**Please note any variations to the menu may incur an additional charge*