

# PLATED MENU

## ENTRÉE

½ dozen freshly shucked natural oysters served with lemon  
Pepper seared Ocean trout on nicoise salad and garlic vinaigrette  
Baked tomato tart with local goats cheese and cress salad (v)  
King ocean prawns on avocado tomato salsa with cocktail sauce  
Salt and pepper calamari on glass noodles salad, and coconut and lime dressing  
Roasted pumpkin and honey soup with parmesan croutons and chives  
Marinated chicken Caesar salad with crispy prosciutto and garlic ciabatta bread  
Warm Thai beef salad with asian herb salad and nam jim dressing

**\$18.00 per entree**

## MAIN

Pan roasted barramundi with crushed potatoes, wild mushroom, lemon emulsion  
Herb crusted veal cutlet served on spinach and sage mash, cognac sauce.  
Lamb rump baked with provincial vegetables, crumbled feta and oregano jus  
Chargrilled sirloin with white bean and horseradish puree, and shiraz reduction  
Wagyu beef pie served on a saffron mash and rosemary sauce  
Prosciutto rolled chicken breast with havarti cheese, fennel and red wine jus  
Vegetarian risotto topped with pumpkin, pine nut, semi dried tomato and rocket  
Glazed pork loin with onion mash, vanilla apple puree and balsamic sauce  
Seared Tasmanian salmon with asparagus, fondant potatoes and white wine butter sauce.

**\$35.00 per main**

## DESSERT

Warm sticky date pudding with vanilla ice cream  
Lemon tart with clotted cream and berry coulis  
Individual apple tarts served with amaretto and cinnamon tuile  
Vanilla panacotta with berry compote and honey short bread  
Bitter chocolate tart with seasonal berries and vanilla ice cream  
Bread and butter pudding with vanilla anglaise and clotted cream

**\$12.00 per dessert**

2 courses **\$48.00** 3 courses **\$55.00**



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