



Main Course Menus

Succulent Chicken Breast

\$26.00 / choice

- Roasted and served on Saffron Rice with Tomato & Garlic
- Grilled Polenta Cake and Mushroom, with Green Olive Ragout
- Oven Roasted and presented on Forest Mushroom Risotto Aged Parmesan and White Port Jus
- Succulent Chicken Breast Filled with Sun-Dried Tomato and Ricotta Cheese, Baked in Filo Pastry, Drizzled in a Grain Mustard Cream sauce Wrapped in Sage and Prosciutto served on a Pesto Mash and Veal Jus
- Tandoori Chicken Breast served on Pilaf Rice with a Cucumber Raita

Scotch Fillet or Tenderloin of Beef

\$27.00 / choice \$34.00 / choice

- Char-Grilled Beef with Forest Mushrooms, Yam Mash and Baby Spinach
- Pan-Fried Beef with Layered Char-Grilled Vegetables and Roasted Garlic **C**
- Oven Roasted Beef on Garlic Pomme Puree smothered in Green Peppercorn Cream Reduction
- Traditional Steak Diane
- Roasted Beef Placed Upon Crushed Herb Potato with Oven-Dried Tomato and Balsamic Jus

Lamb Loin

\$29.00 / choice

- Char-Grilled Lamb Loin with a Blue Cheese Gratin served on Pomme Duchess and a Mint Jus
- Herb crusted Lamb Loin served with Pomme Lionaise and Garlic Butter
- Pan-Fried lamb Loin On Golden Sultana Cous Cous in a Spiced Moroccan Broth
- Braised Lamb Shanks with roasted Winter Vegetables and served in It's own juices

Oven roasted Four-point Lamb rack with Thyme, garlic mash and seasonal vegetables

\$36.00

Pork Loin Medallions

\$24.00 / choice

- Pork Medallions Served with Apple Compote, red Cabbage and Aromatic Jus **C**
- Pork Medallions with Creamy Polenta, Glazed Fig and Spiced Apple Jus
- Pork Medallions with Mustard Parsnip Mash, Sautéed Forest Mushrooms and Cracked Pepper Jus
- Roast Loin of Pork Stuffed with Figs, Olives and Almonds
- Pork Tenderloins with a Pizzaiola sauce on Fettucine Verde
- Roasted Pork neck filled with Prunes, served with roasted Winter Vegetables & a jus
- Pork Medallions with Madeira sauce on Rosti Potatoes
- Pork Medallions on a sweet Potato mash infused with smoked Cheddar on baby Spinach



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Veal

\$32.00/choice

- Roasted Veal Cutlet served with a red wine Jus on herbed crushed Potatoes and seasonal vegetables
- Escalope of Veal cacciatore
- Veal Medallions with a Pizzaiola sauce served on Fettucine Verde

Seasonal Fish Fillet

Market Price

- Pan-Fried Salmon fillet Served on Baked Ratatouille Vegetables, Kalamata Olives and Balsamic Syrup **C**
- Roasted Salmon Fillet on Wilted Baby Spinach, Golden Raisin Cous Cous and Citrus Tapenade Butter
- Seared Barramundi Fillet with Braised Fennel Compote, Candied Tomato, Garlic Zucchini and Lime Butter **C**
- Oven Roasted Barramundi Fillet on Tomato Risotto, Pistachio Crust and Pesto Butter
- Pan-Fried Barramundi Fillet with Sautéed Spinach, Garlic Confit, Oven Dried Tomato and Saffron Aioli **C**

Seafood Platter for two

\$130.00 / platter

Oysters, Tiger Prawns, Grilled Fish of the Day, Smoked Salmon, Battered Fish, Mussels & Scallops served with Salad and Condiments

Vegetarian Meals

Entrée \$14.00 Main \$24.00

- Eggplant Moussaka with Wild Rocket Salad and Tomato Gazpacho Dressing **V C**
- Spanish Omelette with Red Onion Compote and Baby Mesculin **V**
- Wild Mushroom Risotto with Aged Parmesan **V**
- Oven baked Cannelloni of Sweet potato, Goats Cheese and White Wine Veloute **V**
- Grilled Vegetable Lasagna with rich basil Tomato sauce and Aged Parmesan **V**



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