

# Dinner

## ENTRÉE

*6 natural Broadwater Oysters*

*Prawn ravioli, asparagus, sweet + sour pineapple cream*

*Goats cheese + roast vegetable terrine, pesto sauce + red pepper coulis - v*

*Salmon tian, avocado + citrus oil*

## MAIN

*Steamed kingfish, buttered leeks, garlic chives + grain mustard sauce*

*Chicken + black pudding sausages, lentils + onion jam*

*Ragout of seafood, vegetables, lemon + saffron*

*Fillet steak, sauté potatoes, green beans + cafe de paris butter*

## DESSERT

*White chocolate parfait, poached pear + praline*

*Eton mess- mixture of seasonal berries, fruit sauce + cream*

*Banana fritters, honeycomb + fudge sauce*

*Dessert tasting plate for 2*

**MAIN - \$27.50**

**TWO COURSES- \$37.50**

**THREE COURSES - \$47.50**

## **Extras to share**

*Wild Rye Bakery Bread - \$4.50*

*Rocket, pear + balsamic salad - \$6.50*

*Seasonal greens - \$6.50*

*Rosemary potatoes - \$6.50*

*A dozen oysters – extra \$10pp*