

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