

Set Menu #1

Saturday, 30 March 2019

ENTRÉES TO SHARE

Warm bruschetta duo of seasonal tomatoes, sweet basil, sea salt / olive and sun-dried tomato tapenade (v)

MAIN COURSE

Soy lime chicken breast, coconut risotto, steamed bok choy, chilli

OR

Spaghetti, prawns, baby spinach, smoked bacon, chilli, lemon

OR

Braised beef cheek Bourguignon, pearl onions, soft white polenta, parmesan crisps (gf)

OR

Grilled lamb Greek salad, macadamia mint pesto, soft fetta, tomato, cucumber, olives (gf)

OR

Pumpkin & cashew fried wild rice, silverbeet, char-grilled haloumi, honey, oregano (v, gf)

DESSERT

Sticky date pudding, hot butterscotch, ice-cream

OR

THE Continental classic crème brûlée (gf)

OR

White chocolate & quince frangipane tart, chestnut ice-cream

\$50.00 per person