



LUNCH AND DINNER MENU
(January 2011 – January 2012)

ENTRÉE

- *Smoked Salmon served on fresh Julian salad, topped with toasted foccacia, lime aioli and fried capers*
- *Thai Marinated squid tossed with mixed seasonal greens sweet chilli ginger dressing and fresh coriander*
- *Mediterranean chicken tenderloin salad with snow peas and spanish onions and julienne of red capsicum*
- *Rare Beef Fillet Salad tossed with marinated vine ripped cherry tomatoes, and drizzled with a cucumber and yogurt aioli*
- *Chicken Caesar Salad with coz lettuce, bacon, parmesan, boiled egg, and bread croutons (Vegetarian Option)*
- *Vegetable Stack layers of char grilled eggplant, zucchini, capsicum, pumpkin, baby spinach with a basil pesto and sticky balsamic dressing*

If selecting a premium entrée please add \$2.50 per person

- *Prawn Salad with seasonal greens chopped fresh mint leaves, a mango, coriander salsa*
- *Seared Duck breast on a roasted butternut pumpkin, , baby spinach and, topped with fig and walnut glaze*

MAIN COURSE

- *Char grilled Sirloin of Beef with oven baked field mushroom and red wine glaze*
- *Oven baked Barramundi with lemon basil pesto, garnished with red onion and baby rocket salad*
- *Mediterranean Chicken Breast marinated in olive oil, lemon and oregano, oven roasted and topped with tomato, cucumber and basil, salsa and a hint of chilli*
- *Oven baked Chicken breast topped with a rich hollandaise sauce and fresh steamed asparagus spears*

If selecting a premium main course please add \$3.50 per person

- *Lamb oven roasted served on mixed char grilled vegetables topped with a basil pesto sauce*
- *Oven baked Atlantic Salmon on sautéed Julian mixed vegetables topped with a lime aioli and fresh lemon*
- *Pork cutlet served with candied apple chutney and red wine, port jus*

DESSERT

- *Vanilla Bean Pannacotta with raspberry coulis and fresh chantilly cream*
- *Chocolate mousse with almond praline and fresh cream*
- *Sticky Date Pudding with butterscotch sauce and cream*
- *Fresh seasonal Fruits with ice cream*
- *Warm Apple Pie with Vanilla bean anglaise*
- *Chocolate Bavarois with chocolate sauce and cream*
- *Strawberry and rhubarb tart with fruit coulis and fresh cream*
- *Apple and walnut crumble with mascarpone cream*

Cheese Selection Chef's choice, served with dried fruits, mixed nuts and crackers \$3.50 per person

All menus include fresh bread rolls and freshly brewed tea, coffee and chocolate
Main courses are accompanied by our chef's selection of seasonal garden vegetables

PRICING (per person)

	Sunday to Thursday	Friday & Saturday
Entrée and Main Course, no choice	\$31.00	\$35.00
Main Course and Dessert, no choice	\$31.00	\$35.00
Entrée, Main Course and Dessert, no choice'	\$39.00	\$43.00
Entrée, Main Course and Dessert, choice of 2 main's	\$43.50	\$48.00

ADDITIONAL CHOICES

For each choice within a course, please add per choice

Entrée	\$3.00 per person
Main course	\$4.50 per person
Dessert	\$3.00 per person

ADDITIONAL COURSES

Soup –please ask for our selection \$4.50 per person

Presented in the centre of each table:

Antipasto Platter – (prior to entrée) \$6.50 per person

Cheese Platter with quince paste and crackers – (after dessert) \$6.50 per person

** Prices are subject to change