

Dinner Set Menus

Dinner Menu One

\$56

Selection of oven baked turkish bread & dips

Roasted pumpkin, kipfler & asparagus frittata, grape tomato & danish feta salad, vincotta dressing

or

Mt barker chicken breast, saffron risotto, chorizo, peas, capsicum, tomato & herbs, smoked paprika, basil oil

or

Tasmanian ocean trout, fondant potato, braised baby vegetables, herb veloute

Soft centered dark chocolate fondant, black cherry compote, vanilla bean ice cream

Dinner Menu Two

\$56 or \$68 with dessert

Tempura carnavon tiger prawns, wasabi mayonnaise, wilted bok choy

or

Panko crumbed king island brie, pear & walnut salad, rosella chutney

Fish of the day

or

300gm black angus scotch fillet, 28 day aged, chive potato mash, green beans, hot english & brandy butter

or

Mt barker chicken breast, saffron risotto, chorizo, peas, capsicum, tomato & herbs, smoked paprika, basil oil

Soft centered dark chocolate fondant, black cherry compote, vanilla bean ice cream

Dinner Menu Three

\$74

Tian of tasmanian salmon, cucumber, melon, chervil, pink peppercorn

or

Poached chicken salad, tatsoi & crispy noodle salad, hot & sour dressing

Fish of the day

or

Dorper lamb rump, roasted winter vegetables, mint & red currant jus

or

300gm black angus scotch fillet, 28 day aged, chive potato mash, green beans, hot english & brandy butter

or

Mt barker chicken breast, saffron risotto, chorizo, peas, capsicum, tomato & herbs, smoked paprika, basil oil

Eton mess, strawberries, coulis, crushed meringue, vanilla bean ice cream, whipped cream in peppered tuille, strawberry crisp

or

Pear, walnut & gingerbread pudding, brandied fig ice cream

Dinner Menu Four

\$84

Tian of tasmanian salmon, cucumber, melon, chervil, pink peppercorn

or

Tempura carnarvon tiger prawns, wasabi mayonnaise, wilted bok choy

or

½ dozen oysters natural, blood orange mignonette, vodka & lime sorbet

Fish of the day

or

Tasmanian ocean trout, fondant potato, braised baby vegetables, herb veloute

or

Crispy skinned barramundi, shaved fennel, red cabbage & herb coleslaw, baby capers, riesling dressing

Soft centered dark chocolate fondant, black cherry compote, vanilla bean ice cream

or

Pear, walnut & gingerbread pudding, brandied fig ice cream

or

Eton mess, strawberries, coulis, crushed meringue, vanilla bean ice cream, whipped cream in peppered tuille, strawberry crisp

Optional Accompaniments

Greek salad

8

Seasonal vegetables

8

Hand cut chips

8

for reservations please call 9448 5000