



*timeless elegance*

*historical charm*

*superior service*

### **RESTAURANT MENU - Friday and Saturday evenings**

#### *Entree*

Grilled haloumi and zucchini fritter topped with a tomato chilli jam served with a snow pea, capsicum and avocado salad

Crabmeat bruschetta on toasted sourdough accompanied with a herb salad and basil lime aioli

Eight Dawson's oysters served natural or grilled with prosciutto, sage and goats cheese

Roasted garlic and potato soup garnished with a lemon and thyme crouton

Chicken and creamed leek tartlet drizzled with a tarragon beurre blanc and balsamic reduction

#### *Main*

Pan seared pork fillet served on a parsnip and potato puree, topped with macadamia pesto and a drizzle of red wine shallot jus

Crispy skinned fillet of red emperor on herbed scallop potatoes served with wilted silverbeet, parmesan galette and lemon dill sauce

Pepper crusted kangaroo medallion placed on a bed of olive oil infused mash, dutch carrots and pea puree with a redcurrant sauce

Moroccan spiced lamb rump complimented by a pistachio couscous and finished with a beetroot glaze

Crispy baked noodle nest filled with a medley of seasonal vegetables and tofu tossed in a light coconut curry sauce

#### *Desserts*

Trio Chocolate plate – Flourless chocolate fudge cake, chocolate cherry mousse and strawberry and chocolate truffle

Banana and butterscotch pudding drizzled with a caramel sauce and brandy snap wafer

Frozen coffee tortini served with a nut praline toffee and rosewater cream

Maple syrup crème brulee with a side of sweet ricotta kisses and almond tuille

Crispy pear wafers layered with berry sorbet and garnished with tropical fruit and fresh mint

**2 Course \$60**

**3 Course \$70**

Private rooms available for 6 to 16 guests for intimate dinner parties

**\* Items and prices subject to change**

**Reservations: 49 506366**