



*timeless elegance historical charm superior service*

**RESTAURANT MENU - Friday and Saturday evenings**

**Entree**

Six Dawson's Oysters served natural or with 10 year aged balsamic vinegar and grilled speck

Alaskan snow crab on a carpaccio of golden beetroot with baby herbs

Grilled lamb on a warm salad of roasted pumpkin, prosciutto and pecorino

Pan seared scallops in the half shell served with a light citrus dressing and sprouts

Grilled chicken strips on mushroom a la grecque with baby shallot and thyme

Four cheese filled zucchini flowers with a trio of sauces

**Main**

Charred beef fillet on chive mash with a house-made tomato jam and shiraz demi glace

Reef fish fillet with grilled asparagus, thyme kipflers and tomato beurre fondue

Roast duck breast with sweetcorn pancakes and parsnip puree

Pepper and cumin spiced pork fillet with a spring vegetable panache and lemon beurre blanc

Potato, artichoke and goats cheese tart with slow roasted tomato, caramelised onion and balsamic drizzle

**Dessert**

Warm chocolate ravioli dusted with lavender sugar and served with maple anglaise

Rustic vanilla bean layered sponge cake with fragola cream and fresh strawberries

Creme brulee tart served with malted ice cream

White chocolate parfait with hazelnut praline and blackcurrant compote

Banana and caramel flourless soufflé with crème Chantilly and toffee bananas

Trio of fruit sorbets with fruit accompaniments – lime, rockmelon and boysenberry

**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**