

P L A T O

SAMPLE MENU

Risotto of arborio rice flavoured with spinach, feta and olives,
finished with freshly grated parmesan.

Pork belly roulade braised in white wine and ginger, plated with
buttered cabbage and a spiced apple ketchup.

New Zealand green lipped mussels steamed in a Speights and caramelised onion broth served
with toasted ciabatta.

House-made duck liver and cognac paté served with toasted ciabatta
and a duet of house chutneys.

Southern little neck clams steamed in shell and tossed with spaghetti in a light
garlic, chilli and herb crème sauce.

Pan fried chicken breast marinated in garlic and tarragon, upon wilted spinach and a
chorizo risotto cake with a rosemary jus.

Chargrilled beef sirloin steak, served medium on creamy mashed potato,
finished with sundried tomato pesto and pinot jus.

Eggplant cannelloni stuffed with homemade ricotta and basil, placed on a chargrilled
polenta cake and finished with fresh tomato sauce.

Delicious seafood chowder filled with, mussels, shrimps, clams and white fish,
served with toasted ciabatta.

Fresh fish fillets pan fried and served with capsicum chilli jam,
a minted cucumber salsa and steamed rice timbale.

Mains served with steamed seasonal vegetables.

Hot rhubarb and berry crumble served with vanilla ice cream and cream.

New York-style cheesecake made with mascarpone cheese on a sponge base,
subtly flavoured with lemon zest and served with strawberry compote.

Rich chocolate and walnut brownie served with hokey pokey ice cream and
hot chocolate sauce.

Affogato — a scoop of vanilla bean ice-cream doused with a shot of espresso coffee.

Sticky date pudding served hot with caramel sauce and hokey pokey ice cream.

\$64.00 per person and \$3.00 extra for tea & coffee per person |