

DINNER MENU TWO

\$44.50 per person (Three courses)

ENTRÉE - Choice of two

Grilled moroccan chicken on an eggplant and rocket salad

Tender lamb shashlicks marinated in coriander, chilli and roasted cumin seeds on asian greens with lime yoghurt dressing

Caramelised onion, gruyere and bell pepper tarts served with a crisp bean salad and spicy tomato relish

Spicy seafood broth with tender pieces of market fresh seafood, asian herbs and noodles

MAINS - Choice of two

Prosciutto wrapped chicken breast filled with provolone cheese and fresh sage, sauced with a tomato and onion emulsion

Char grilled eye fillet on a hot bacon and potato salad with a Cab Merlot jus

Oven baked tandoori salmon fillet with a cucumber riatta and jasmine rice pilaf

DESSERT - Choice of two

Rhubarb and apple crumble

Chefs selected cheese and fruit plates

Maccerated berries on a French vanilla cream tart

Pavalova gateux with fresh strawberries, passion fruit and double cream

Date and ginger pudding with caramel sauce and toffee shards

Freshly brewed coffee and tea

