



BOUTIQUE DINNER MENU

Thursday – Saturday 5.30pm-8.30pm

ENTREE/LIGHT FOOD

Garlic Panini

Golden toasted served with Balsamic Glaze & wild Roquette

14

Crispy Duck Spring Rolls

Served with House made Sweet Chilli & Plum dipping Sauce

16

Pumpkin & Spinach Arancini

Served with a rich Napoletana Sauce, Tzatziki & Micro Salad

20

MAINS

Pan Seared Chicken Breast

stuffed with Semi Dried Tomatoes, Spinach & Parmesan Cheese, served with Herb Chat Potatoes, grilled Asparagus & Red Wine Jus

38

Wild caught Crispy Skin Barramundi

Served with Roast Capsicum reduction, Herb Chat Potatoes & Lemon Herb Butter Sauce

38

Herb Crusted Rack of Lamb

Served with Ratatouille, Green Onion Potato Cake, Confit Cherry Tomatoes & Red Wine Jus

42

FROM THE GRILL

300g T- Bone Steak, Reverse Seared

Served with Red Wine Jus, Seasonal steamed Greens & Herb Potato Cake or Chips & Salad

36

220g Eye Fillet Char grilled.

Served with Red Wine Jus, Seasonal steamed Greens & herb Potato Cake or Chips & Salad

42

DESSERTS

House Made Belgian Chocolate Mousse

Served with Fresh Seasonal Fruit & Whipped Cream

15

De – Constructed Mixed Berry Cheesecake

Served with Fresh Strawberries & Vanilla Ice Cream

15