

Dinner Menu

Entrées

Tomato Bruschetta \$18

Lightly toasted Turkish bread, diced tomatoes, Spanish onion, Danish feta, balsamic glaze & micro herbs

Apple & Watermelon Salad \$20

Served with roasted walnuts, crispy prosciutto, cucumber, cherry tomatoes, green leaf salad & house made salad dressing

Duck Spring Rolls (4) \$22

Crunchy Filo pastry, green leaf salad & plum sweet chilli sauce

Tempura Prawns (4) \$24

Golden tempura prawns with a honey glaze, sesame seeds & micro herbs

Mains

House Made Arancini (4) \$30

Roasted butternut pumpkin, baby spinach, napoletana sauce & halloumi

Pan Seared Chicken Supreme \$36

Served with garlic roasted chat potatoes or green onion potato cake, seasonal steamed greens & red wine jus

Herb Crusted Barramundi \$38

Served with garlic roasted chat potatoes or green onion potato cake, seasonal steamed greens & lemon butter sauce

Wagyu Rump Jacks Creek 9+ms \$44

Served with garlic roasted chat potatoes or green onion potato cake, seasonal steamed greens & red wine jus

Dessert

Vanilla Crème Brûlée \$16

Served with fresh strawberries & praline ice cream

Quaylime Pie \$16

With mixed berry coulis, fresh seasonal fruit, meringue & chantilly cream

Chocolate Delice \$16

Dark chocolate mousse, white chocolate ganache, raspberry coulis, & chocolate hazelnut biscuit base