

A L E R N A T E   D R O P  
G O U R M E T   N I G H T

# Menu

— E N T R E E —

## Vegetable Tart

Shortcrust pastry filled with zucchini, pumpkin, cherry tomato and baby spinach, served with a pickled wild rocket salad and balsamic reduction

## Seafood Chowder

House-made chowder with barramundi, salmon, king prawns and green lip mussels in a creamy corn sauce, served with grilled sourdough



— M A I N —

## Stuffed Chicken Breast

Pan-seared chicken breast stuffed with tomato pesto and baby spinach, served in a consommé broth with house-made gnocchi

## Slow-Cooked Lamb Shank

Served with a herb mashed potato cake, seasonal vegetables and rich Madeira sauce



— D E S S E R T —

## Fruits of the Forest Cheesecake

A deconstructed fruits of the forest cheesecake, served with French vanilla ice cream and fresh berries

## Sticky Date Pudding

Warm sticky date pudding, served with gingerbread crumble and English toffee ice cream

