

# DINNER MENU

## Entrees

### Tomato Bruschetta \$20

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

### Vegetable Spring Rolls \$22

Crunchy Filo pastry filled with a vegetable medley, served with a house salad & plum sweet chilli sauce

### Tempura Prawns \$26

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

### Fish Cakes \$26

House-made fish cakes served with lemon herb aioli and a wild roquette & pickled red onion salad



## Mains

### Seafood Chowder \$36

A medley of scallop, prawns, barramundi, corn, bacon & potato in a rich creamy sauce served with grilled sourdough

### Pan Seared Chicken Supreme \$38

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

### Herb Crusted Barramundi \$42

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

### Dukkah Crusted Rack Of Lamb \$48

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

## From The Grill...

### Char-Grilled Jacks Creek 8+ Wagyu Rump \$48

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

### Char-Grilled Eye Fillet \$54

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

## Desserts

### Sticky Date Pudding \$18

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

### House-Made Doughnut Balls \$18

Served with caramelised banana purée, fresh strawberries & toffee ripple ice cream

### White Chocolate Crème Brûlée \$18

Served with praline ice cream & fresh seasonal fruits

