

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 —

## Lamb Ragu

House-made linguine with slow-braised lamb, seasonal vegetables & a rich red wine sauce.

## Scallop St Jaques

Seared scallops with a creamy Mornay sauce, served with mashed potatoes, finished with Parmesan & green herb oil.



— M A I N —

## Herb Crusted Barramundi

Citrus herb-crusted barramundi with Australian king prawns, house-made gnocchi, steamed greens & prawn bisque.

## Deconstructed Beef Wellington

Chargrilled Jacks Creek MB8+ rump steak with golden puff pastry, prosciutto crumb, green onion potato cake, steamed seasonal greens & rich mushroom sauce.



— D E S S E R T —

## Lemon Meringue Pie

Tangy lemon curd in short crust pastry with meringue, mixed berry coulis & Chantilly cream.

## Death By Chocolate

Double fudge chocolate brownie with cream anglaise, fresh strawberries & a rich chocolate gelato.

