

ALTERNATE DROP

GOURMET NIGHT MENU

Entrees

PRAWN AND AVOCADO SALAD (A)

Australian king prawns and avocado served with mixed leaves, cherry tomatoes and a mango citrus salsa.

HOUSE-MADE PUMPKIN & SPINACH ARANCINI

Golden, crisp arancini filled with roasted butternut pumpkin and baby spinach, served on a rich Napoletana sauce and finished with micro herbs.

Mains

HERB-CRUSTED ATLANTIC SALMON (A)

Atlantic salmon finished with a herb crust, served with roasted chat potatoes, steamed seasonal greens, capsicum essence and a citrus hollandaise.

CHARGRILLED JACK'S CREEK EYE FILLET

Chargrilled Jack's Creek eye fillet served with a golden green onion potato cake, steamed seasonal greens and a rich, creamy mushroom stroganoff sauce.

Desserts

DOUBLE CHOCOLATE FUDGE BROWNIE

Rich, double chocolate fudge brownie served with seasonal fruit, mixed berry coulis and creamy pistachio gelato.

BLUEBERRY CHEESECAKE

Creamy blueberry cheesecake served with a luscious mixed berry compote and indulgent salted caramel gelato.

Celebrating the end of 2026