



MARCH 2018

***Entree***

Thai green curry prawns with shitake mushroom served atop jasmine rice

Crispy skinned pork belly on a bed of braised red cabbage and drizzled with orange jus

Smoked salmon on roasted chickpea & avocado salad with raspberry vinaigrette

***Main***

350 gram T-bone steak cooked to your liking, hand cut sweet potato fries, seasonal greens, served with your choice of red wine, mushroom, or green pepper sauce

Crispy skin Barramundi fillet, lemon and pea risotto

Chicken ballotine with pumpkin, kale and mushroom, mashed potato, wilted spinach, port wine jus

***Dessert***

Straccatella ice cream, hot Morello cherries

Vanilla bean panna cotta , raspberry caramel sauce

Chocolate fondant, macerated berries, Chantilly cream