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Hoté
Menu

3 Course \$45.00 per person

2 Course \$35.00 per person

Entrée

Porcini & Asparagus Risotto

Porcini mushroom with fresh asparagus
& parmesan cheese

Ricotta & Spinach Agnolotti

with fume sauce bacon, tomato & cracked
pepper

Salt & Pepper Calamari

served with mescaline
in a white balsamic dressing

Mediterranean Salad

With marinated artichokes, roasted capsicum
Sun dried tomatoes, kalamata olives
& buffalo mozzarella cheese

Main

Barramundi Macadamia

With crusted macadamia nuts & lime herb sauce

Pan fried Chicken Breast

with sun ripened
avocado, mozzarella cheese finished with a
delicate marsala sauce

BBQ Angus Scotch Fillet

served on scalloped
potato, mushroom & garlic sauce

BBQ Veal Vegetable Stack

served with creamy mash potato and basil jus

Desserts

Sticky Date Pudding

Served with butterscotch sauce & vanilla ice cream

Tiramisu

Served with chocolate shavings
& roasted almonds

Dark Chocolate Tart

Served with marinated berries & chantilly crème

Homemade Black Forest Cake

Served with fresh strawberries