

MENU

2 Course Dinner \$59

Starter

Italian herb or garlic cheesy sourdough bread

Main Meal

NY Beef Fillet

fillet with truffle mash potato, sauteed spinach and Diane Sauce **GF - add prawns \$6.90**

Chicken Breast

stuffed with sundried tomatoes, spinach and camembert with duck fat roasted potatoes, broccolini, peach and capsicum salsa **GF**

Jamaican Jerk Pork Cutlet

served on rice pilaf, herb salad and mango chutney **GF**

Fish of the Day

(please ask your attendant for today's chef's creation)

Crispy confit duck Maryland

with duck fat roasted potatoes, wilted spinach, jus, orange mustard sauce **GF + DF**

Classic Agilo e Olio

with prawns, garlic, chili, spaghetti and olive **GFO**

Cajun Cauliflower

with coconut raita, vegan basil pesto, dukkha and macadamia **GF + DF + VE**

Homemade Potato Gnocchi

with tomatillo sauce, pecorino cheese and crispy basil

Dessert

Yuzu Crème Brulee

with coconut roll and green apple sorbet **GF**

Hot Blondie

with butterscotch sauce, cheery compote and Chantilly cream

Baba Au Rhum

sponge with rum syrup, pandan jam, cherry compote and vanilla ice cream **GF + DFO**

Oven baked Chocolate chip cookie

with Biscoff crumble, chocolate ganache or butterscotch sauce and vanilla bean ice cream (15 minutes cooking time)

Panikeke

3 hot doughnuts with pandan jam, cherry compote and Biscoff crumble (15 minutes cooking time)

GF Gluten Free GFO Gluten Free Option DF Dairy Free DFO Dairy Free Option V Vegetarian VE Vegan VEO Vegan Option
PLEASE ADVISE YOUR ATTENDANT IF YOU HAVE ANY ALLERGIES OR OTHER DIETARY REQUIREMENTS