



3 Course Dinner Menu

Entrée

- ♥ Tarkine oysters – Freshly shucked, half a dozen per person
Natural, Kilpatrick or Mornay
- ♥ Vietnamese chicken wings (medium spicy) w garlic and chili sauce
- ♥ Scallops with ribboned cucumber and crushed almonds in a yoghurt dressing
- ♥ Homemade spring rolls – trio of mushroom, pork and chicken

Mains

Lamb Shanks – Slow cooked in red wine, tomato, beef broth, garlic, fresh herbs, mushrooms, capsicum and olives with creamy mashed potato.

Beef Cheeks – Slow cooked in red wine, beef broth, fresh herbs and spices with creamy mash.

Scotch Fillet 300gm – Locally farmed, grilled to your liking with golden crispy potatoes.

Seafood Ravioli – Pasta stuffed w scallops and prawns in a rich creamy sauce with white wine, garlic and fresh dill, topped w parmesan cheese.

Crispy Skinned Salmon – caper and almond sauce and beans.

Fish of the day – Locally caught, panko crumb with crispy potatoes and tartare sauce

Fresh local Scallops – panko crumb, with golden crispy potatoes and tartare sauce.

Chicken Schnitzel - Panko crumb chicken breast topped with homemade tomato sauce and melted cheese with golden crispy potatoes.

Dessert of the day.

All meals are served with seasonal vegetables and fresh salads.

All produce is locally sourced and all meals are homemade including sauces and stocks