

**More than just good food.**

### **Seasonal Dining Menu**



#### **Entrée - \$15.00 per person**

Dill cured salmon gravadlax with pickled cucumbers and caper relish

Pork and chicken country style terrine with toasts, rocket and fruit chutney

Garlic prawn with mascarpone, avocado and olive salad with extra virgin olive oil

Smoked salmon Carpaccio, rocket salad, pine nuts, feta and verjuice dressing

Half a dozen natural coffin bay oysters – with a Kafir lime bloody Mary shooter

#### **Mains - \$25.00 per person**

Grilled Rib Eye Steak with Bubble n Squeek Rosti, seasonal vegetables and Jus

Market Fresh Local Fish with a warm salad nicoise and chive hollandaise sauce

North African inspired braised lamb shank, spicy cous cous, pumpkin, lemon oil

Seared Hervey Bay Scallops, Chorizo Sausage, Potatoes, Vegetables and Lemon

Chicken stuffed with mushroom, spinach and dried tomato, mash and green beans

#### **Dessert - \$10.00 per person**

CHOCOHOLICS DREAM - Triple chocolate mousse with chocolate sauce

Classic tiramisu with coffee cream sauce

Eton Mess - Strawberry Fool with fresh berries, Chantilly cream and coulis

French vanilla cheesecake, Chantilly cream, berry coulis and fresh seasonal berries

Flourless Chocolate cake with Crème Fraiche