

July Dine In Menu

Entrée

Melting Camembert Fritters on Gooseberry and Green
Peppercorn Chutney

Slow Roasted Pork Fillet Medallions, Glazed Apples and
Armagnac Prunes

Sauted Ocean Prawns, Soft Herb Salad, Mustard Lemon and
Thyme Dressing

Main

Seared Beef Tenderloin with Celeriac Puree, Scallion Mash and a
Light Meaux Mustard Sauce

Pan Fried Snapper Fillet with Saffron Potatoes, Sun-dried tomato
Oil and Pesto

Chorizo Studded Corn Fed Chicken Breast, Cream Spinach,
Roasted Potatoes and Red Wine Jus

Desserts

Steamed Lemon Sponge with Tangy Lemon Sauce

Chocolate Nemesis with Raspberry Ripple Ice-cream

Australian Cheese Plate with Dried Fruits and Lavosh

2 Courses for \$38 per person

3 courses for \$50 per person

Head Chef – James Barton