

Dinner Menu

ENTREES

Charcuterie Platter

3 kinds of artisan salami, marinated olives, pickles, berry capers, grilled sourdough

Seared Scallops (GF)

Pan seared scallops served with a cauliflower puree, avocado puree and chorizo crumb

Stuffed Mushroom (V) (GF)

Roasted mushroom stuffed with herbed cherve, arugula, vino cotto glaze and a smoked eggplant puree

Cheesy Garlic Bread

MAINS

Berkshire Pork Belly (GF)

Crispy Pork belly, cheese polenta cake, spicy bean ragu, broccolini

Salmon Piccata (GF)

Pan seared salmon in a lemon, butter caper, creamy sauce with herb roasted potatoes and grilled asparagus

Chicken supreme

Chicken Breast, Israeli cous cous, roasted tomato and zucchini with pan jus

Orecchiette Pasta (Vegan)

Roasted eggplant, zucchini, mushroom, capsicum and olives in a fresh Napolitana sauce and topped with basil

Pumpkin Risotto (V)

Smoked speck, chicken and mushroom in a creamy sage sauce topped with shaved Grana Padano

DESSERT

Warm Chocolate Brownie (GF)

Salted Caramel sauce, raspberry gel, chocolate crumbs, ice cream

New York style Cheesecake

Macerated strawberry, Passionfruit Coulis

Cheese Platter

Australian Cheese, water crackers, lavosh, dried fruits, quiche paste