

Signatures Set Menu

2 Course \$50

3 Course \$60

Warm Bread

Entrée

Twice baked Soufflé served with Pear and Witlof Vinaigrette

choice of:

Goats Cheese and Herb

Crab filled

Seared Tuna Roll with Japanese Kewpie Mayonnaise Dressing on an Asian style
Salad with Cashew Dust

Yam Gnocchi with Champagne Butter Sauce, roasted mixed Olives and Pecorino
Cheese Snow

Mains

Sirloin Steak with sautéed green beans, creamy mash & pepper glaze

Crispy Skinned free range Chicken Breast
on Mediterranean Risotto Cake with Balsamic Syrup

Barramundi topped with Garlic, Lemon and Herb crust and sautéed Asian Greens

Served with Garden Salad dressed with Balsamic reduction and Rosemary & Garlic Rostic

Dessert

Chocolate Mint Parfait with Chocolate Fondant

Chocolate Pudding with berries and icecream

Crepe with apple and butterscotch schnapps sauce and dollop of Baileys Irish
flavoured cream