



### SIT DOWN MENU OPTION

Two course standard	\$28.90
Three course standard	\$36.90
Two course classic 50/50	\$38.50
Three course club package (set entrée, alternate main & set dessert)	\$41.50
Three course classic 50/50	\$48.50

### Entrée

- Fresh peas, broad beans, Persian fetta, soft herbs salad with beetroot tazitziki and hazelnut dressing
- Salad of king Prawns, orange, baby fennel, black sesame seed, rocket and lemon mayonnaise
- Lightly floured harrisa spiced calamari with rocket, pine nuts, tomato, crumble fetta salad and lemon caper dressing
- Homemade potato gnocchi with ragout of lamb, wild mushrooms, tomato, rosemary and shaved aged parmesan
- Poached Chicken breast roulade with sautéed spinach, pine nuts, caramelise onion and roasted tomato butter cream

### Mains

- Roasted chicken breast stuffed with pancetta, fresh herbs, mozzarella, pine nuts lemon and bread crumbs with salad of roasted vegetables, baby herbs and lemon, tarragon butter cream
- Slow roasted lamb rump with soft herbs mash potato, broccolini and tomato, mint, olives, red wine sauce
- Roasted maple, lemon glaze crispy skin salmon fillet with wild mushroom, asparagus and sweet corn risotto
- Braised beef fillet with roasted vegetables, new potatoes and cabernet jus
- House made cannelloni with Ricotta, roasted pumpkin, pine nuts and spinach with roasted roma tomato, lemon cream and rocket, parmesan salad
- Chicken breast stuffed with couscous, chorizo, herbs, date and lime with creamy winter vegetables and caramelised onion, Marsala cream

### Desserts

- Sticky date pudding served with ice cream and caramel fudge sauce
- Moist Chocolate and almond pudding
- White chocolate, vanilla bean panna cotta with berry compote and crispy biscotti
- Lightly caramelized passionfruit cream tartlet

