

Signatures

DINNER SHOW|EARLY BIRD MENU

Must order before 6.30pm

2 Courses \$35pp

3 Courses \$45pp

Entrée

Prawn & avocado tian, & sweet corn salsa served with preserved lemon.

Mini chicken enchiladas, oven baked with a spicy salsa

Main

Oven baked chicken breast supreme, crisp prosciutto, garlic mash, steamed broccolini, with a forest mushroom cream

Apple cider battered barramundi on hand cut potato chips, garden salad & citrus mayonnaise

Dessert

Berry brioche bread & butter pudding, chocolate drizzled

Salted caramel swirl, vanilla bean cheesecake

Sides

\$6.50 per side dish

Rocket & pear salad with a blue cheese dressing

Baby spinach & roasted pumpkin salad

Smashed chats topped with sour cream fresh herbs & truffle oil

Asparagus & broccolini

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Dinner Menu

Served after 6.30pm

2 Courses \$45pp

3 Courses \$55pp

Entrée

Twice cooked pork belly, seared scallops, sauté spinach, cauliflower puree, verjuice dressed a & crackle dust

Tea smoked chicken on rocket, red pepper & olive salad with walnut sage oil

French onion soup, jerked oxtail dumpling with a parmesan crisp

Goat's cheese & char grilled pumpkin tart, heirloom tomato & onion jam

Cajun popcorn prawns with blue cheese ranch dipping sauce

Main

Pistachio dukkah crusted pan seared Atlantic salmon, hand cut potato chips, steamed vegetables, truffle aioli

Sticky sesame pork cutlet with wok tossed Asian vegetable & noodles

Pumpkin, sun dried tomato & baby spinach creamy risotto, with blistered cherry tomato & shaved parmesan

Crispy skin duck Maryland, kipfler potatoes, pan fried greens & burnt orange butter

Slow roasted Tunisian lamb shoulder, buttered vegetables, two purees of citrus pea & parsnip, with a port wine cranberry jus

Dessert

Hot fudge brownie sundae, honey macadamia nut ice cream, warm chocolate ganache

Sticky fig pudding, whiskey caramel butter, vanilla ice cream

Vanilla bean crème brûlée, Campari poached blueberries

Lime & black pepper tart with double cream

Warm five spice apple crumble, rhubarb coulis, & vanilla bean ice cream

Sides

\$6.50 per side dish

Rocket & pear salad with a blue cheese dressing

Baby spinach and roasted pumpkin salad

Smashed chats topped with sour cream fresh herbs and truffle oil

Asparagus & broccolini

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CHILDREN'S MENU

2 Courses \$14.95

Mains

Kids spaghetti bolognese

Chicken nuggets with French fries

Kid's steak with vegetables and French fries

Fish and chips

Cheese burger with French fries

Desserts

Donut balls, vanilla ice cream and caramel sauce

Fudge brownie, vanilla ice cream, chocolate sauce and honeycomb