

## PREMIUM SIT DOWN MENU

2 Course: Entrée & Main or Main & Dessert \$45.00

3 Course \$55.00

Main Only \$30.00

Please choose 2 of the following items:

(items will alternate)

## **ENTRÉE**

Tandoori Chicken Salad with minted yoghurt (GF)

Sautéed Garlic/Chili Tiger Prawns served on steamed jasmine rice with lemon wedges (GF)

Pumpkin and Sage Ravioli, smooth pumpkin cream finished with sage and ricotta cheese

Peking Duck Spring Rolls served on Asian salad with spiced plum sauce

## **MAINS**

Peppered Porterhouse Steak, cooked to medium topped with creamy peppercorn sauce served with potato puree and steamed baby broccoli (GF)

Grilled Lamb Rump with sweet potato fries on a beetroot, rocket and goats cheese salad topped with red wine jus (GF)

Tasmanian Salmon Fillet topped with lime and dill hollandaise served on a potato rosti and steamed asparagus (GF)

Bacon Wrapped Chicken Breast topped with a roasted red pepper and semi dried tomato cream sauce served on risotto (GF)

## **DESSERTS**

New York Baked Cheesecake

Lemon Tart with raspberry coulis

Warm Sticky Date with Butterscotch Sauce

Black Forrest Mousse Cake

Vegetarian option and GF dessert available on request. Special dietary requirements need to be arranged