

Entrees

Freshly baked bread rolls are served warm with all entrees

Creamy Leek & Potato Soup

With fresh chives and almond flakes

Butternut Pumpkin Soup

With Thai spices and chive cream

Bruschetta

Oven roasted garlic bread topped with diced tomato, Spanish onion, fresh basil, and feta crumble, drizzled with olive oil

Veal Tortellini

In a creamy mushroom, white wine and bacon sauce with shaved parmesan

Smoked Chicken Caesar Salad

Slices of smoked chicken breast on cos lettuce with traditional caesar dressing topped with bacon & shaved parmesan

Prawn & Avocado Salad

On a bed of crisp, mixed greens with traditional Marie-Rose dressing

Main Courses

All Main courses served with steamed new potatoes & garden salad

Spinach & Ricotta Cannelloni

Pasta tubes filled with spinach & ricotta, topped with napolitana sauce and melted cheese

Chicken Filo Parcel

Filled with spinach and three cheeses, served with a mustard cream sauce

Red Spot Emperor

Boneless fillet, pan fried with a citrus buerre blanc

Oven Baked Chicken Breast

Wrapped in Prosciutto, stuffed with mango & brie with a champagne cream sauce

Grilled Scotch Fillet

With field mushroom and a shiraz jus

Rack of Lamb

Garlic and rosemary rubbed lamb rack with redcurrant glaze