

\$90.00 PER PERSON FOR A THREE COURSE MEAL
Including a glass Yarra Burn Sparkling or a premium bottled beer on arrival.
Sweeps, door prizes and more!
Entertainment: Moondance Duo • Floor Show: Dusty Springfield Tribute Show

)) Menu

ON ARRIVAL

Antipasto platter per table with a glass of Domaine Chandon Rose
or a premium bottled beer

ENTRÉE

Prawn & avocado tian, with crème fraîche, sweet pepper sauce
or

Vegetarian taste plate:

Yellow polenta fritter with bush tomato chutney, beetroot & yoghurt salsa with
peppered flat bread, butternut pumpkin & Persian fetta tatin

or

Chermola marinated chicken tart, dressed rocket, herb aioli

MAIN COURSE

Pink snapper & salmon duo, pan fried with house made black linguini, saffron butter
or

From the char-grill:

Aged sirloin, with potato & thyme farce, slow roasted tomato, herb jus
or

Pork rack cutlet, oven roasted apple cider cabbage, mascarpone mash

Panache of steamed vegetable with herb and almond butter

DESSERTS

House made Pavlova, passionfruit curd, fresh strawberries & double cream
or

Dark chocolate hedgehog slice with mint & white chocolate gelato
or

Cloth bound cheddar with pear & apple relish and lavosh

COFFEE, TEA & BISCUITS

Executive Chef: Angelo Nici