



# DINNER MENU

## To Start

Crusty bread served with extra virgin olive oil sticky fig and balsamic glaze and dukka.

## Entree

- a. Soup of the day (selections available on request)
  - b. Chicken Caesar salad tossed with shaved parmesan, poached egg and cos hearts
  - c. Our trademark salt and pepper squid with wasabi mayonnaise
  - d. Choice of pumpkin and ricotta or chicken and mushroom handmade ravioli with a cream spinach and pine nut or napolitana sauce
  - e. Mediterranean vegetable tart with sweet balsamic glaze
  - f. Mussels steamed with tomato, basil, garlic and chilli
  - g. Sichuan pepper tuna with caper lemon dressing
  - h. Asian inspired Vermicelli noodle salad
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## Main Course

- a. Spicy Moroccan chicken breast served on cous cous with aherbed yoghurt
  - b. Crispy-skin chicken breast filled with ricotta, semidried tomato and parma ham, served with creamed potato & mustard sauce
  - c. Twice-cooked tender sirloin, rosemary potatoes and red wine jus
  - d. Chargrilled scotch fillet with grilled parmesan polenta & red wine truffle sauce
  - e. Roasted vegetable fettuccini with bocconcini and fresh seasonal vegetables
  - f. Chargrilled tuna steak with rissoni & tomato salsa
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## Dessert

- a. Decadent triple chocolate fudge cake with chantilly cream & seasonal berries
- b. Piquant citrus tart
- c. Mini pavlova with chantilly cream and seasonal berries
- d. Luscious, creamy vanilla brulee
- e. Berry pannacotta with fresh seasonal berries

