



ENTRÉE

GIN & JUNIPER SALMON GRAVLAX

ATLANTIC SALMON SERVED ON A RYE CROUTE WITH A TOMATO & LEMON ZEST SALSA

CRISPY FRIED SQUID

TOSSED WITH ROCKET, RADISH & RED CHILI AND FINISHED WITH AN APRICOT REDUCTION

CARNARVON KING PRAWN SALAD

FRESHLY STEAMED CARNARVON KING PRAWNS TOSSED WITH A LIME & COCONUT AIOLI
AND SERVED ON A PINEAPPLE, LIME & CUCUMBER SALSA

SMOKED DUCK BREAST

WITH ROASTED BEETROOTS, BEETROOT PUREE, SPRINKLED WITH BEETROOT DUST
AND FINISHED WITH AN AROMAT REDUCTION

MAINS

CHICKEN ROULARD

WRAPPED IN HOUSE CURED PANCETTA AND STUFFED WITH SUNDRIED TOMATOES & SPINACH,
FINISHED WITH A WHITE WINE CRANBERRY SAUCE

SLOW ROASTED BEEF RIB

SERVED WITH A CREAMY CRANBERRY & JALAPENO SLAW

GRILLED KING SNAPPER

SERVED WITH ENDIVE, CHARRED ASPARAGUS SALAD & A LEMON BUTTER SAUCE

KILCOY BEEF FILLET

PRIME 30 DAY AGED BLACK ANGUS BEEF FILLET, SERVED MEDIUM RARE
ON A MIREPOIX OF SPRING VEGETABLES AND FINISHED WITH A RICH RED WINE JUS

WITLOF SALAD

WITLOF & CANDIED WALNUTS, WITH A RED WINE VINAIGRETTE

DESSERTS

STICKY DATE & MACADAMIA BOMBE ALASKA

HONEY MACADAMIA ICE-CREAM ENCASED IN SWIRLS OF MERINGUE, ON A STICKY DATE PUDDING
SERVED WITH BUTTERSCOTCH SAUCE

MORELLO CHERRY AND TARRAGON CREAM TART

SERVED WITH CHERRY SORBET

GREEK YOGHURT PANNA COTTA

SERVED WITH A RASPBERRY JELLY, BERRY SALAD, BASIL GEL & LEMON CURD

TEA & COFFEE