

Three Course Set Menu
\$42.50

Starters

today's soup w bread roll & butter

seafood chowder w bread roll & butter

potato & cheddar tart w red capsicum coulis

Mains

oven roasted chicken breast on spinach & pine nut mash w asparagus & smoked tomato salsa

macadamia crusted stewart island salmon fillet on lemon risotto cake w salad garnish & crème fraiche (gf)

beer battered blue cod w fries & salad

beef ribeye on potato mash w seasonal vegetables & jus

Desserts

flourless white chocolate & almond torte w chocolate sauce & vanilla ice cream (gf)

robert timms mocha crème brûlée w double chocolate biscotti

sticky date & fig pudding w butterscotch sauce & whipped cream

white chocolate & raspberry blondie w vanilla bean ice cream

enjoy your evening!

Menu Subject to Change

Three Course Set Menu
\$52.00

Starters

today's soup w bread roll & butter

seafood chowder w bread roll & butter

garlic & brandy prawns on lemon rice

potato & cheddar tart w capsicum coulis

Mains

macadamia crusted stewart island salmon fillet on lemon risotto cake w salad garnish & crème fraiche

oven baked chicken breast on spinach & pine nut mash w asparagus & smoked tomato salsa

angus porterhouse w chunky fries, salad garnish & bourbon barbecue sauce

penne w sun dried tomatoes, spinach, red onion, olives, courgettes & capsicum in a creamy white wine sauce

Desserts

robert timms mocha crème brûlée w double chocolate biscotti

white chocolate & raspberry blondie w whipped cream

ice cream & sorbet selection in a brandy basket

flourless white chocolate torte w chocolate sauce & vanilla ice cream

enjoy your evening!

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