



Date Night

Spoil the one you love with a romantic three-course dinner for two with a bottle of Georg Jensen Hallmark Cuvee Brut for only \$150.00 per couple.

Available in the Club Restaurant
Wednesday – Saturday from 6.00pm.

Menu

ENTRÉE

Tempura of Courgette, Asparagus and Green Onion
with Tentsuyu Dipping Sauce (v)(df)

Or

Marinated Prawns, Beetroot Cured Ocean Trout, Cucumber Pickle and Wasabi Mayo (gf)(df)

Or

Confit Duck Croquettes, Star Anise, Port and Ginger Reduction

MAIN COURSES

Roasted Fish of the Day and Exmouth Prawns, Risotto Nero, Saffron and Lime Cream Sauce (gf)

Or

Charred Beef Rib Eye Steak, Portobello Mushroom and Camembert Gratin, Black Pepper Sauce (gf)

Or

Roasted Mt.Barker Free Range Chicken and Tarragon Roulé with Creamed Spinach and Sauce Diane (gf)(df)

TO FINISH

Crème Brulee, Mango Sorbet and Almond Biscotti

Or

White Chocolate Truffle and Dark Chocolate Mousse, Hazelnut Praline Pots (gf)

Or

King Island Cheese Plate, Roaring 40's Blue, Seal Bay Triple Cream Brie & Surprise Bay Cheddar