

MENU

PRIVATE DINING

Freshly baked bread rolls with butter

ENTRÉES

Chilled gazpacho soup with basil, bocconcini and capers

Roasted chicken Caesar salad with candied bacon and toasted rosemary focaccia

Teriyaki glazed roasted Tasmanian salmon with sushi rice and sesame

MAIN COURSES

Baked truffled mushroom and cauliflower tart with corn puree and pomegranate molasses

Roasted beef, tomato, onion and capsicum brochette with madeira jus and root vegetable mash

Grilled fresh market fish fillet, mussel escabeche and saffron potato puree

DESSERTS

Lemon curd pavlova roule with fresh fruit and macadamia crumble

Amarula liqueur tiramisu trifle with shaved chocolate

Fresh seasonal sliced fruit with fruit coulis and
passion fruit cream

Freshly brewed coffee and tea
Chocolates

PRICING

Two Course Set Menu

\$65.00pp | \$60.00pp (Members)

Three Course Set Menu

\$75.00pp | \$70.00pp (Members)

Menu Upgrades

Choice of 2 x entrées \$10.00pp

Choice of 2 x main courses \$10.00pp

Choice of 2 x desserts \$10.00pp

Please note that prices are current and are subject to increase in line with inflation