

Entrée

Vegetarians

Gyoza -

Fresh vegetable filling wrapped in thinly rolled dough Served with Traditional Gyoza Sauce (Spicy)

Grilled eggplant

Grilled eggplant made with a little balsamic vinegar and herbs and olive oil.

Grilled veggie platter

Grilled Seasonal vegetables served on a platter served with Rosemary Dipping Sauce

Spinach & Ricotta cannelloni

Rolled in fresh pasta with tomato, cheese & morney sauce grilled to perfection

Non-Vegetarians

Scallops

Scallops grilled with English spinach cream & cheese served in shell

Lamb cutlets with minted potato salad

Succulent lamb cutlets Grilled to perfection served with minted Potato salad

Oysters

Your choice of morney, kilpatrick or natural fresh rock oysters

Grilled Western Australia King Prawns

King Prawns butterflied, then grilled Portuguese style in lemon Herb.

Wild Mushroom Stuffed Quail

Savoury Mushroom stuffed Quail served with a nutty, sweet, and sour walnut sauce.

Mains

Half Lobster thermidor/mornay-

Tropical lobster Served with Chefs homemade Smoked salmon n citrus Salad

Slow Roast Baby Spatch cock

Roasted beetroot and Dutch carrots, served with cabernet sauvignon jus

Chargrilled Atlantic Salmon fillet

Atlantic Salmon Fillet Grilled to perfection served with salted kepler potatoes and creamed spinach lemon beurre blanc

Roasted Lamb rack

Oven Roasted lamb rack with macadamia & rosemary crust served with creamy garlic mash

Grilled Wild Barramundi

Line Caught Wild North territory Barramundi Served with a Champagne cream sauce, butter baby potatoes fresh snow peas.

Prime Angus Tenderloin

Aged Grain Fed Angus Tenderloin topped with western Australian king prawns served on a sweet potato mash and green beans



Desserts

After Dinner Cheese platter

Grand mariner - Choc top profiteroles

Sticky date pudding with caramel sauce

strawberry bavaoís

Pear & almond tart

lemon and meringue pie

