

today's specials

- entree** **queensland mango and smoked duck breast carpaccio** creamy blackcurrant dressing
fiery blue crab cakes grain mustard sauce
pacific rim seafood consommé and salmon sashimi
baby spinach, peach and blue cheese salad toasted pine nut vinaigrette 🍅
- pasta** **porcini and green asparagus risotto** peppered cheddar cheese 🍅
- main** **coral trout fillet** sapphire bay prawn ragout, warm lentil salad
beef fillet steak grilled red onion wedge, shiraz sauce, gratin potatoes
breaded ham and cheese chicken roll spicy tomato sauce
- dessert** **iced honey cheesecake** blueberry and lemon zest 🍅
derbyshire blue stilton cheese port wine and grape compote, pumpkin seed bread 🍅

🍅 vegetarian options

everyday a la carte

- entree** **sesame crusted chicken wings** sweet and spicy glass noodle salad, chilli sauce
cured and seared tasmanian salmon creamy dill potatoes, honey mustard dip
clear chicken broth vegetable wontons and spring onions
sweet potato cream soup prawn tempura
grilled tuscan vegetable salad garlic ciabatta croutons 🍅
beetroot and red apple salad horseradish and red wine vinaigrette 🍅
- pasta** **homemade pumpkin ravioli** pecorino and parsley pesto 🍅
linguini pasta in white clam sauce bacon crumbs
- main** **grilled swordfish steak** garlic and olive butter, three bean stew, silver beets
seared yellowtail snapper cherry tomato compote, turmeric and rocket cous cous
roasted sea scallops and barbequed pork belly capsicum gazpacho, parmesan chips
oven-baked leg of lamb mint and dried apricot sauce, onion potato tart
grilled rump steak - 250 grams roasted rosemary new potatoes, peppercorn sauce
chicken stir-fry chow mein vegetable wok, long grain rice
parmesan crusted eggplant artichoke and pear risotto 🍅
- dessert** **cardamom and cherry crème brulee** 🍅
hot belgian chocolate treat bourbon vanilla ice cream 🍅