



Menu

Desserts - \$16

Crème Brûlée

Served w/- Vanilla Ice Cream

**Baked Caramel
Chocolate
Cheesecake**

Served w/- Vanilla Ice Cream

**Chocolate Waffle
Basket**

Chocolate Dipped House-Made Waffle Basket filled w/- a Double Chocolate Mousse & Whipped Cream

Tiramisu

Italian Biscuits soaked in Tia Maria layered between Vanilla Mousse & Light Sponge Cake topped w/- Whipped Cream



Menu

Entrées

Scallops	Wrapped in Prosciutto, Crumbed in Basil, served w/- Pilaf Rice & presented w/- a Lime Curry Cream Sauce \$22
Boned Quail	Marinated in Coriander & Chilli, Char-Grilled, served atop a Roasted Pear, Camembert Cheese & rocket Salad \$22
Champagne Oysters	Topped w/- Wasabi rubbed Bacon & Parmesan & served Grilled in Champagne \$22
Green Prawns	Rolled in Fresh Herbs, wrapped in Crispy Pastry & presented w/- a Garlic Cream Sauce \$20

Mains

(served w/- Crumbed Cauliflower & a House-Made Potato Rosti)

Veal Cutlet	Crumbed in Fresh Herbs, Pan-Fried & topped w/- Creamed Baby Spinach & Mushrooms & finished w/- a Shallot & White Wine Glaze \$38
Smoked Duck	Duck Breast Smoked in Rosemary, Pan-Fried & De-Glazed in a Cherry & Brandy Jus \$38
Eye Fillet Steak	Topped w/- Garlic Prawns & presented w/- a Rich Hollandaise Sauce \$39
Atlantic Salmon	Pan-Fried in a Pickled Ginger Butter w/-Pistachio Nuts & Baby Spinach \$36

**** PLEASE ADVISE WHEN BOOKING OF ANY SPECIAL DIETARY REQUIREMENTS (EG: GLUTEN FREE, VEGAN, ETC) SO WE MAY ACCOMMODATE YOUR NEEDS**