

Menu

ENTRÉE

Chef's Famous Soup of the Day

served with toasted sourdough bread & unsalted butter

or

Pan Seared Pacific Scallops

warmed white bean salad, pea puree, finished with micro greens & parmesan crisps

MAIN COURSE

Pan-Seared Salmon

warmed white bean salad, red pepper coulis with lemon butter sauce

or

Grilled Beef Eye Fillet

or

Lamb Rack

gratin potatoes, wilted spinach, sautéed baby carrots, broccolini, baked portobello, mushrooms served with red wine jus

DESSERTS

Rich Chocolate Mousse

mixed berries coulis & chocolate soil served with coffee-infused mascarpone

or

Passionfruit Cheesecake

mango coulis & berry infused chantilly cream