



SISTERS BLUE RESTAURANT

Entrées

Asparagus spears wrapped in prosciutto with grilled haloumi,
served on sourdough bread (v*)

A grilled field mushroom stuffed with walnuts and
sautéed with sherry, garlic and thyme (v)

Clay pot garlic prawns served with sourdough bread (g/f*)

Main Course

A Mudgee Porter steak pot pie served with creamy Paris style mashed potatoes, caramelised onions, and steamed broccolini, Dutch carrots and fennel in butter with parmesan cheese and pine nuts (d/f*)

A lamb shank slow-cooked with figs and honey, and served on a bed of cous cous with pumpkin and feta cheese, and steamed broccolini, Dutch carrots and fennel in butter with parmesan cheese and pine nuts (g/f* & d/f*)

Macadamia-crusted barramundi served with homemade aioli,
sweet potatoes fries and a fresh garden salad (g/f*)

A chicken breast stuffed with marinated feta cheese and wrapped in prosciutto,
served with a fresh garden salad (g/f)

Roast vegetable risotto stack served with cashews and feta cheese,
and a fresh garden salad (v & g/f)

Dessert

Sticky date, ginger and cinnamon pudding,
served with butterscotch sauce and vanilla bean ice cream

Swiss dark chocolate and Grand Marnier mousse, served with orange shortbread

A pear poached in Dirty Granny apple cider with honey and vanilla,
caramelised and served with cream and vanilla bean ice cream (g/f*)

Three courses - \$45 | Two courses - \$39 | Main course - \$27