



SISTERS BLUE RESTAURANT

Entrées

Asparagus spears and pan fried haloumi served in a lemon beurre blanc sauce (v)

A grilled field mushroom stuffed with a Mexican three-bean salsa (v)

Garlic prawns served with a tomato and red capsicum salsa

A chicken and leek vol au vent

Main Course

Beef bourguignon pie served with creamy mashed potatoes and steamed vegetables

A lamb shank cooked in a tomato and white wine sauce, served on a bed of mashed potatoes, with steamed vegetables

Fish of the day served with a lemon beurre blanc sauce and a fresh garden salad

Chicken breast stuffed with three cheeses and capsicum, and served with a tarragon sauce, mashed potatoes and steamed vegetables

Pumpkin, mushroom and roasted capsicum risotto (v)

Dessert

Rhubarb crumble served with ice cream

Sticky date pudding served with butterscotch sauce and ice cream

A pear poached in red wine and cinnamon, served with ice cream

Swiss dark chocolate and brandy mousse

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