



MENU B

\$56 p.p.

Garlic Bread
(optional - \$1 additional per person)

Entree

Scallops with shaved chorizo, cherry tomatoes and English spinach with capsicum vinaigrette

Spinach and ricotta ravioli with pancetta and prawns in a light cream sauce

Oven-baked field mushrooms with chicken mornay, fresh herbs and mozzarella cheese

Salt and pepper calamari

Oysters: ½ doz. Natural *or* Kilpatrick

Main

Beef eye fillet with mash, eschallots and seasonal vegetables with rosemary and red wine jus

Chicken breast with a macadamia nut crust, roasted potatoes and Dijon mustard cream sauce

Salmon fillet with crushed potatoes in lemon and garlic, a dill sauce and wilted greens

Veal Gamberi: Pan-fried veal with tiger prawns in a creamy tomato sauce

Braised lamb shoulder with sweet potato mash, caramelised eschallots and English spinach

Dessert

Traditional Crème Brulee with fresh vanilla beans

Hazelnut nougat ice-cream terrine coated in praline and served with raspberry coulis

Tiramisu: Espresso-flavoured savoiardi biscuits layered with marscapone cream