

Entrée

Butternut Pumpkin & Leek soup (c*, v)

Cream of butternut pumpkin and leek soup served with crisp bread

Prawn Fare (c)

Ocean fresh prawns cooked in a sweet chilli cream sauce, served with a timbale of rice

Squid Speciale

Marinated tender squid strips crumbed and fried golden garnished with chef's special homemade tartare sauce

Chicken Delight

Puff pastry basket filled with tender chicken, sundried tomatoes, spinach and mornay garnished with crumbled fetta

Italian Cheesy Arancini (v)

Roasted pinenuts and fontina cheese rice balls filled with baby bocconcini, fried golden, served with two complementing dipping sauces

Emperor Salad (c, v)

Oven roasted sweet potato, beetroot and pecan nuts tossed with creamy Tasmanian fetta and fresh rocket salad, dressed in a delicate fig and honey vinaigrette

Main

Traditional Catch (c, Ø)

Today's catch grilled to perfection with your choice of lemon and chive butter; or a fresh tomato, coriander and lime salsa; served with chips and salad, dressed in a creamy mustard vinaigrette

Sage & Pancetta Gnocchi (v*)

Home-made potato dumplings gently tossed in sage butter with rocket and pancetta

Chicken Cordon Bleu (Δ)

Tender fillet filled with premium ham and mozzarella, crumbed and fried golden served with julienne vegetables and garlic cream sauce

Veal Oscar (c, Δ)

Tender veal escalopes garnished with prawns and asparagus spears, topped with béarnaise sauce

Herb Crusted Lamb (Δ)

Herb and mustard crusted rack of lamb served with a rosemary, pinenuts and red wine jus

Barbequed Pork (c, Δ)

Seasoned barbequed pork fillet topped with sage, sun dried tomatoes and crisp prosciutto

Dessert

Pina Colada Cheesecake (c)

Homemade vanilla cheesecake layered with coconut macaroon crumble and topped with a Malibu and pineapple crush

Nutella Fondant

Nutella and chocolate fondant served with salted caramel ice-cream

Apple and Berry Basket

Crisp filo pastry filled with an apple and berry compote complemented with warm custard

Bailey's Crème Brûlée (c)

Traditionally light homemade crème brûlée topped with caramelised toffee, served with vanilla bean gelato and chocolate biscotti

Gelato Trio (c)

A delightful trio of delicious gelato