

**\$85.00 pp**

**EASTER LUNCH 2019**

**PLEASE SELECT ALL THREE COURSES (sorry no variations)**

**entrée**

Cheese, macaroni and ham hock croquettes with spicy aioli

Beetroot salad with goats cheese and walnuts

Spiced lamb croquettes, yogurt dipping sce.

Home made ravioli of ox tail in tomato sugo.

Quinoa, roast pumpkin and goats cheese salad.

Spinach salad, walnuts, blue cheese, figs, caramelized pancetta

4pce steamed scallop dumplings

4pce steamed wagyu beef dumplings

4pce fried vegetarian dumplings

Seafood wontons in ginger-infused broth with Asian mushrooms

**Main**

Pizza with hot salami, sausage, green olives, and chili

Pizza Margarita, tomato, basil and bocconcini

Thai style fish and prawn cakes, kaffir lime dressing.

Tasmanian fillet of Salmon, pan roasted with tomato and capsicum salsa.

Pan roasted fillet of Rockling, pickled eggplant

Spicy yellow curry of duck leg, steamed Asian greens, jasmine rice

Ravioli of pumpkin and ricotta, butter, parmesan.

Risotto of truffled pecorino and asparagus.

Risotto of pork sausage, fennel, chili,

Potato gnocchi with lamb ragout and mild chili

Chargrilled spatchcock, garlic, mash and rosemary jus.

Tagliatelli with meatballs, mild chili, tomato passata

Lasagna, parmesan béchamel.

Pan roasted fillet of John dory, potato mash and citrus caper sce

Beer battered fish of the day, with fries.

Steamed barramundi fillet, caramelized soy, ginger, steamed Asian greens and chilli

Crumbed schnitzel, fries and rocket salad

BBQ eye fillet steak red wine jus (ONLY med/rare )

Spicy Thai Basil chicken with steamed jasmine rice.

Stir fry eggplant with ginger, coriander, chilli and steamed tofu.

## **Dessert / Cheese**

Tiramisu

Pavlova with vanilla cream, passionfruit coulis and fresh berries.

Mascarpone cheesecake, banana, butterscotch sauce

Freshly churned vanilla ice cream (2 scoops)

Freshly churned strawberry sorbet (2 scoops)

Baked vanilla custard with caramelized pear

Warm sticky date pudding butterscotch sauce

Chocolate delice, with salted caramel biscuit base,

Vanilla panna cotta

Nougat semi freddo, brandy snap sheet.

Cabot clothbound cheddar, with crackers, walnuts and quince paste.

## **SIDES**

*(additional charges apply)*

Truffled polenta chips	13.50
Salad of cabbage, peas, mint, radish, parmesan lemon and olive oil	12.50
Steamed broccolini, roasted pine nuts and crème fraiche	12.50
Smoked tomato and buffalo mozzarella salad	16.90
Roast baby carrots with rosemary and extra virgin olive oil	12.50
Steamed Asian greens with oyster dipping sauce	12.90
Salad of rocket, fresh pear and parmesan	12.50
Salad of coz and avocado salad with honey and mustard seed dressing	12.50
Salad of lettuce, tomato, cucumber, fetta, olives and lemon juice	12.50
Fries	12.50
Steamed jasmine rice	7.90
Potato mash	11.90