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## TABLE D'HOTE MENU

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### ENTRÉES

Soup of the day

Bruschetta with heirloom and vine ripened tomatoes, rocket and basil pesto (V)

.... with coppa and herbed goat's cheese

Garlic king prawns with chorizo, olives and salsa verde

Pithivier of Brillat-Savarin brie, leek and mushroom (V)

### MAIN COURSE

Roast cauliflower and beetroot with chick peas, zhug, cucumber and mint yoghurt (GF, V)

.... with Moroccan chicken (GF)

Grainge Angus rump cap steak with beetroot, bacon, cheddar and tomato salad  
and pepper sauce (GF)

Fish of the day with aioli, garden salad and chips

Slow cooked pulled lamb shoulder with crispy potato cake, roasted brussel sprouts and  
parsnip crisps

Portuguese chicken with chorizo, olives and lemon with annatto rice (GF)

### DESSERTS

Steamed mango, macadamia and maple syrup pudding

LB's tiramisu

Sorbets with fruit and berries (GF)

Australian and European cheeses with spiced pear chutney and parmesan sable