



TABLE D'HOTE

ENTRÉE

Soup

Bruschetta with salsa verde, vine ripened tomatoes
and bocconcini

Grilled king prawns with dashi, lime and chilli (GF)

Fig, asparagus and rocket with goats cheese and hazelnuts (V, GF)
.... with prosciutto

MAIN COURSE

Cape Grim sirloin steak with sarladaise potatoes
and chimichurri (GF)

Great Southern lamb tenderloins with cauliflower skordalia,
parsley and pomegranate (GF)

Teriyaki salmon with grilled lime, broccolini and soba noodles (GF)

Corn fed chicken breast with pancetta, spinach and mozzarella
with polenta chips and pepperonata

Gnocchi with sage, pumpkin, preserved lemon and ricotta (V)

DESSERTS

Hot chocolate pudding with wild berry gelato

Cherry and mascarpone cheese cake

Ice cream sundae and sorbets

Local and European cheeses with apple and horseradish chutney
.... with two cheeses
.... with three cheeses