

Spring Carnival

LUNCH MENU

Entree

Seafood Plate (M)

Australian tiger prawns, Sydney rock oysters, smoked salmon with cocktail sauce & fresh lemon.

Mains

(Alternate Drop)

Chargrilled Chicken Supreme

Served with cauliflower puree, prosciutto wrapped asparagus, caramelised onion, thyme galette & chicken jus.

Slow Cooked Lamb Shoulder

Served with fondant potato, roasted Dutch carrots, aubergine, tomato salsa & red wine jus.

Desserts

(Alternate Drop)

Vanilla Bean Pannacotta

Served with poached cherry, strawberry & rockmelon salad, & white chocolate crumble.

Caramel Centered Chocolate Mousse

Served with almond biscotti, gold leaf & crème anglaise.

BOOK NOW

*Meals will be served as an alternate drop. All dietary requirements, including vegetarian meals, must be advised at the time of booking.

Dietary requests received on the day cannot be accommodated.