

# JAMISON VIEWS RESTAURANT DINNER MENU



## Entrée

### **Pan Seared Scallops**

snow white cauliflower florets | avocado | melon | salsa | balsamic glaze

### **Veal, Mushroom & Saffron Ravioli**

pesto cream | shredded pecorino | tomato fondue

### **Soup of the day (V)**

## Main

### **Crispy Skin Tasmanian Salmon Fillet (G)**

pepperonata & char-grilled zucchini | hand cut potato citrus & dill beurre blanc

### **Pan Roasted Beef Eye Fillet (G)**

forest mushroom | cognac marinated fig sauce | tasmanian potato | broccolini

### **Caramelised Slow Roasted Pork Forequarter (G)**

dijon | maple | honey glaze | oven baked vegetables | parmentier sauté apple & spinach

## Dessert

### **Sticky Date Pudding**

toffee sauce | vanilla ice cream | brandy snap

### **Mini Pavlova (G)**

mixed berry compote | passion fruit pulp | fresh cream

### **Flourless Chocolate & Hazelnut Torte (G)**

chocolate ganache | chocolate curl

**2 Course menu - \$59.00 per person**

**3 Course menu - \$69.00 per person**

*Complimentary dinner roll, tea and coffee is included.*

(G) = Gluten free (V) = Vegetarian