

Dinner Menu



Entrée

Pan Seared Scallops

snow white cauliflower florets | avocado | mango | spanish onion salsa | balsamic glaze

Buratta Girasole Ravioli

burnt sage butter | pine nuts | tea soaked raisins | prosciutto

J.V.R Salad (v)

cashew rocket pesto | mesclun | kalamata olives | bulgarian fetta | semi dried tomatos | sweet potato crisps

Main

Crispy Skin Tasmanian Salmon Fillet (g)

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

Pan Roasted Beef Eye Fillet (g)

forest mushrooms | cognac marinated fig sauce | tasmanian potatos | 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 included.

(v) = vegetarian (g) = gluten free

To make a booking, please call 02 4782 2155

2% surcharge applies for all credit card payments and international credit/debit card payments. 15% surcharge applies on NSW public holidays.