

# 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 tomatoes | sweet potato crisps

## 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 mushrooms | cognac marinated fig sauce | tasmanian potatoes | 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: \$65 per person**

**3 course menu: \$75 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.