

## Starters... choice of

### **BEEF CARPACCIO**

Thin sliced tenderloin with seared capers parmesan and a lemon garlic aioli

### **CAESAR SALAD**

Lightly dressed romaine with croutons, parmesan and seared capers

### **SMOKED SALMON ON WONTON**

Smoked salmon with lemon garlic aioli, crispy capers & pickled onion, on wonton crisps

## Entrees... choice of

### **SEAFOOD TRIO**

Steelhead Salmon, Scallops & Prawns with an orange whisky BBQ glaze  
Served with rice and seasonal vegetables

### **RACK OF LAMB**

Herb and maple dijon crusted then glazed with a rosemary cabernet demi  
Served with garlic mashed potatoes and seasonal vegetables

### **SURF & TURF**

6oz Striploin steak with garlic prawns and a roasted garlic demi  
Served with garlic mashed potatoes and seasonal vegetables

### **STUFFED CHICKEN**

Brie & capicola stuffed chicken breast with a Portobello mushroom cream  
Served with garlic mashed potatoes and seasonal vegetables

### **VEGETARIAN ENTREE**

Seasonal option

## Desserts... choice of

### **TIRAMISU**

Coffee marinated lady fingers and Italian creams

### **CRÈME BRULÉE**

French styled custard

### **CHOCOLATE PEANUT BUTTER PIE**

Smooth and creamy