

Table De Hote Menu

\$45 two courses

\$50 three courses

Entrees

Chicken breast and swiss mushroom croquettes on roasted beetroot and walnut salsa, topped mayonnaise, garlic and mustard Aioli

Twice cooked Bangalow Pork on braised Savoy cabbage and caraway seed with caramelised apple and brandy with parsnip fritters

Whiting Fillet fritters on Greek salad with fried tofu and Italian vinaigrette

Char grilled baby squid in Thai vinaigrette with freshly crisp bean sprouts and Petite Asian salad on Pandan leaves with Jasmine rice pilaf

Fresh natural oysters

_ Dozen

Gratinated oyster Mornay

_ Dozen

Mains

Butternut pumpkin and Goat cheese ravioli with with Semi Dried Tomato, soft herbs, paired with toasted Ciabatta Bread with garlic, topped with red pepper pesto or light creamy field mushroom bacon and oregano

Seared Pork cutlet in seeded mustard and orange glaze, on rustic baked potato with wild rocket, snow peas sprouts and apple chiffonnade toss in double reduced olive oil and balsamic vinegar

Fillet of beef Mignon char grilled to your perfection with Idaho potato, Dutch carrots and sugar snap beans

Slow baked chicken Kiev marinated with lemongrass, fresh coriander and garlic Aioli finished with double reduced raw sugarcane inspired Eastern curry sauce with chef's version rice pilaff grilled green zucchini and beans

Macadamia and lemon thyme crusted Barramundi with stir fried seasonal vegetables finished with orange buerre blanc

Desserts

Vanilla scented mascarpone cheese cake with spiced wild berries, garnished with Persian saffron candy floss.

Apple and Jack fruit strudel with wild berry and rhubarb compote

Lime and Ginger crème Brulee with lime sorbet and coconut wafer

Chocolate crushed mocha pudding with vanilla bean ice cream and chocolate Kahlua sauce