

BLACKBOARD DINNER MENU

Entrees

Roast Beetroot Salad with Chevre, Walnuts & Apple

Sashimi of Tuna, Atlantic Salmon & Cobia, Sake & Yuzu Gelee

Salad of Spanner Crab with Avocado, Pomelo & a Cocktail Sauce

Smoked Salmon Cushion w/ Green Tea Noodle Sushi, Prawn Tempura

Steamed Prawn Dumpling, Caramelised Prawns, Lychee & Pineapple Sauce (Supp \$3)

Salad of Jamon, Figs & Blue Cheese

Twice Cooked Goats Cheese Soufflé

Fried Camembert, Zucchini flower, w/ Ribberries

Duck Liver Parfait with Toasted Sourdough, Chocolate Port Gelee & Figs

Pan Roasted Canadian Scallops with Blackpudding, Apple Flavours (sup\$3)

Mains

Pasture Fed Eye Fillet with Potato & Bacon Pie, Green Beans & a Shiraz Sauce (Supp\$3)

Pan Roasted Cone Bay Barramundi with Prawn Champ, Sautéed Greens & a Scallop Veloute

Pan Roasted Blue Eye w/ Fricassee of Leeks, Bacon, Peas Chat Potatoes

Linguini of Local Spanner Crab with Chilli, Garlic, Extra Virgin Olive Oil, Lemon & Herbs

Pan Roasted Atlantic Salmon Fillet Ppwith Asian Flavours & Textures

Honey Roast Duck w/ Stir fried Asian Greens, Peking Duck Spring Roll, Apple & Ginger Dipping Sauce

Pot Roasted F/R Chicken, Risotto Peas, Asparagus, Pecorino

Pan Fried Fillet of Swordfish with Spicy Lentils, Fried Potatoes, Okra Raita

Two Courses \$48

Three Courses \$60