

## **CHEF'S DINNER MENU**

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*Twice Cooked Goats Cheese Souffle*

*Local Bug Tails cooked in Garlic, Herbs and Lemon*

*Salad of Spanner Crab, Avocado, Pomelo & Cocktail Sauce*

*Pan Roasted Scallops, Blackpudding, Flavours of Apples*

*Japanese Sashimi Plate*

*Steamed Prawn Dumpling with Caramelized Prawns, Lychee, Lime & Pineapple Sc*

*Slow Roasted Beetroot Salad, Apple, Goats Curd, Walnuts*

*Spanish Jamon, Figs, Blue Cheese, Lemon Pepper Pearls*

*Tempura of Boneless Quail, Black Garlic, Japanese Salad*

*Fresh Black Truffle Risotto*

*Duck Liver Parfait, Sourdough, Figs in Port*

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*Pan Roasted Cone Bay Barramundi with Prawn Champ, Cauliflower Cheese & a  
Scallop Veloute*

*Grass Fed Eye Fillet with Sauteed Kipflers, Onions, & Bacon, Carrots, Sc Diane*

*Local Spanner Crab Linguini with Garlic, Chili, EVOO, Lemon & Herbs*

*Pan Roasted Atlantic Salmon, Tomato and Coconut Sambal with Asian Flavours &  
Textures*

*Roast Fillet of G.B Snapper with Fricassee of Leeks Peas, Bacon, Chat Potatoes, Wild  
Asparagus*

*Slow Cooked Wagyu Skirt, Sauteed Mushrooms, Celeriac, Bacon, Onions, Creamed  
Potato Puree*

*Medaillion of F/R Chicken, with Rigatoni of Fresh Porcini, Cream, and Pecorino*

*Roast Breast of Duck Stir Fried Asian Greens, Duck Spring Roll, Mandarin Sc*

*Entrée & Main \$60 Three Courses \$72 Main & Dessert \$55*