



# *The Grand Dining Room*

## Entrée

Soup du Jour \$15

*Please ask wait staff for today's choice*

Kingfish Crudo \$21

Pickled Vegetables, Ruby Grapefruit, Anchovy Mayonnaise

Chicken and Wild Mushroom Ballotine \$19

Cauliflower, Cranberry, Red Wine Jus

Crisp Ricotta Zucchini Flowers \$18

Green Peas, Kalamata Olive Dressing

Warm Baby Vegetable Salad \$18

Goats' Cheese Mousse, Cherry Tomatoes, Beetroot

## Mains

Fish of the Day \$Market Price

*Please ask our Staff for today's choice*

Slow Cooked Grass-Fed Beef Rump Cap \$39

Potato and Parsnip Rosti, Smoked Tomato, Snow Peas, Chasseur Sauce

Roasted Lamb Loin \$38

White Beans Mousseline, Field Mushroom, Broccolini, Olive Tapenade, Parsley Butter

Roasted Pork Fillet \$36

Crushed Kipfler Potato, Green Asparagus, Apple Relish, Candied Walnuts, Red Wine Jus

Pan Fried Potato Gnocchi \$36

Cherry Tomatoes, Cauliflower, Crème Fraiche, Parsley Lemon Pesto

## Dessert

Truffled Chocolate Tart \$18

Dark Chocolate Ice Cream, Raspberry Coulis

Coconut Rice Cake \$16

Pistachio Ice Cream

Espresso Crème Brulee \$17

Chocolate Hazelnut Biscuit

New York Style Cheesecake \$17

Blueberry Compote

Cheese Board \$21

A Selection of Local & Imported Cheeses with Crackers, Quince Paste, Fresh Fruit and Nuts

**Bookings are essential – Please visit the Reception desk**