



The Grand Dining Room

Entrée

Soup du Jour \$14

Please ask wait staff for today's choice

Pan Fried Curried Scallops

Chorizo, Parsnip \$19

Confit Duck Terrine

Duck Liver Parfait, Green Beans, Tarragon, Crisp Toast \$17

Ratatouille Tart

Persian Feta Mousse, Yellow Capsicum, Basil \$16

Slipper Lobster Ravioli

Tomato Consommé, Green Asparagus \$18

Mains

Fish of the Day

Please ask our Staff for today's choice

\$Market price

Slow Braised Beef Short Ribs

Kipfler Potatoes, Sugar Snaps, Heirloom Carrots \$36

Roasted Lamb Loin

Eggplant, Olive & Caper Caponata, Herb Polenta, Rosemary Jus \$36

Pan Fried Spatchcock

Braised Beans, Cavalo Nero, Spinach & Potato Puree \$35

Baked Wild Mushroom and Ricotta Crespelle

Leeks, Savoy Cabbage, Cheddar Cheese Sauce \$32

Dessert

Honey & Ricotta Tart

Caramelized Pear, Vanilla Ice Cream \$16

Pastel de Tres Leches Dom

(Three Milk Cake)

White Chocolate Mousse, Sponge Cake, Peach Puree \$17

Coffee Hazelnut Ice Cream Stone

Fresh Berries, Chocolate Hazelnut Sauce \$16

Triple Layered Chocolate S'mores

Marshmallow, Crispy Crepe, Chocolate Mousse \$18

A Selection of Local & Imported Cheeses with Lavosh, Crackers & Fruit and Nuts \$17

Bookings are essential – Please visit the Reception desk