



The Grand Dining Room

Entrée

Soup du Jour \$14

Please ask wait staff for today's choice

Pan Fried Curried Scallops \$21

Chorizo, Parsnip

Confit Duck Maryland Terrine \$19

Duck Liver Parfait, Green Beans, Tarragon, Crisp Toast

Ratatouille Tart \$18

Persian Feta Mousse, Yellow Capsicum, Basil

Pan Fried Snapper Fillet \$20

Baby Vegetable Salad, Macadamia Dressing

Mains

Fish of the Day \$Market Price

Please ask our Staff for today's choice

Slow Braised Beef Short Ribs \$39

Kipfler Potatoes, Sugar Snap Peas, Heirloom Carrots

Roasted Lamb Loin \$38

Eggplant, Olive & Caper Caponata, Herb Polenta, Rosemary Jus

Roasted Corn Fed Chicken Breast \$38

Truffled Sweet Corn Risotto, Crisp Cauliflowers, Red Wine Jus

Baked Wild Mushroom and Ricotta Crespelle \$34

Leeks, Savoy Cabbage, Hazelnut, Aged Cheddar Sauce

Dessert

Honey & Ricotta Tart \$18

Caramelized Pear, Vanilla Bean Ice Cream

Fresh Seasonal Fruits \$16

Roasted Black Sesame Ice Cream, Peach Coconut Jelly

Coffee Hazelnut Ice Cream Stone \$17

Fresh Berries, Chocolate Hazelnut Sauce

Triple Layered Chocolate S'mores \$19

Marshmallow, Crispy Crepe, Chocolate Mousse

A Selection of Local & Imported Cheeses with Lavosh, Crackers, Quince Paste,

Fruit and Nuts \$21

Bookings are essential – Please visit the Reception desk