

## Plated Lunch or Dinner Menu

### ENTRÉES *(Please choose 1 item)*

- Tasmanian Smoked Salmon on Potato and Dill Scorns with Baby Tatsoi*
- Tartlet of Quail with Sweet Onion Marmalade and Fresh Figs*
- Ricotta & Spinach Ravioli Roma Tomato, Garlic and Basil Sauce (v)*
- Tartlet of Caramelised Red Onion and Goats Cheese, Asparagus (v)*



### MAINS *(Please choose 1 item)*

- Tenderloin of Beef on Crushed Kipfler Potatoes with Shitake Ragout*
- Panfried Ocean Trout on Sauteed Chick Peas, Tomato and Basil*
- Chicken Breast on Japanese Potato Salad with Bilotti and Broad Beans*
- Grilled Blue Eye Cod Served on Sautéed Potatoes with a Seared Scallop and Salmon Caviar, Beurre Blanc*
- Saffron Pulao, Basmati Rice with Sauteed Garden Vegetables and Cashew served with Tomato Raita & Papadums (v)*

### DESSERTS *(Please choose 1 item)*

- Coconut Panna Cotta with Melon Salsa*
- Sticky Date Pudding*
- Classic Chocolate Mud Cake with King Island Cream*
- Lemon Lime Cheese Slice with Fresh Cream*
- Baked Cheese Cake with Wild Berries*

*(v) Vegetarian*