

Summer 2011

Summer Specials - Table d'hôte Menu  
2 Courses: \$39.00  
3 Courses: \$49.00  
Available Monday to Saturday from 5 pm



**Entrée**

Six Sydney Rock oysters natural with semi dried tomato dressing and sourdough bread

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Vietnamese beef salad, nuoc cham spicy dressing

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Herb crumbed kyren goat's cheese with charred eggplant and tomato passata (v)

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Tempura prawns with watercress & avocado, persevered lemon aioli

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Caesar salad with chicken & prosciutto

**Mains**

Sydney's market fresh catch of the day

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Char grilled Tasmanian Beef sirloin steak with gratin potato, snow peas and red wine jus

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Lemon and thyme chicken breast, greens, crushed potatoes and pink peppercorn sauce (g)

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Chefs curry of the day with rice and Naan bread

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Wild mushroom & Ricotta Tortellini with a garlic and spinach cream sauce (v)

**Extra Sides**

French fries with garlic aioli \$7.00

Asian greens \$7.00

Daily market vegetables \$7.00

**Dessert**

Chocolate crème Brulee

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Summer berry pudding

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Flourless chocolate cake (g)

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Triple chocolate mousse cake

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Seasonal sliced fruit plate

*All served with choice of vanilla bean ice cream or clotted cream*

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Selection of gourmet cheeses, wafers and condiments

v- Vegetarian

g - Gluten Free