



## MENU

### APPETISER

Chef's selection of tapas

### ENTREE

Fresh Natural Oysters w/ red wine vinegar dressing and fresh lime & chilli dressing

Grilled lamb & feta salad w/ warm walnut dressing

Fresh tomato, basil & bocconcini bruschetta

### MAIN

Eye fillet served with a vegetable terrine, Dutch carrots & red wine jus

Grilled fillet of fresh reef fish w/ crisp potato, fennel, roasted capsicum and onion salad

Chicken breast stuffed w/ pine nuts, goats cheese & garlic w/ mango & prosciutto salad & honey cider dressing

### DESSERT

Vattalappam w/ fresh fruit

*(Sri Lankan spiced coconut custard)*

Chocolate concorde w/ double cream

*(Layered chocolate meringue & mousse)*

Gourmet cheese plate



## DRINKS LIST

### BEER

Cascade Light  
Crown Lager

### SPARKLING

Maiden Gully (Balgownie) Sparkling Pinot Chardonnay NV  
Bendigo

### WHITE

490m Frizzante 2008 – Strathbogie (Sweet)  
Terra Felix Chardonnay 2007 – Central Victoria  
Granite Range Reserve Sauvignon Blanc 2008 – Glenrowan  
Primarano Pinot Grigio 2008 – King Valley

### RED

Willow Creek Pinot Noir 2005 – Mornington  
Axedale Reef Shiraz 2004 – Bendigo  
Allira Cabernet Merlot 2006 - Strathbogie

### PORT & MUSCAT

Bullers Fine Old Tawny  
Bullers Muscat

### NON ALCOHOLIC

Selection of soft drink & juices  
Plunger Coffee  
English Breakfast leaf tea  
Refresh (Peppermint, lemongrass & green) leaf tea



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