

3 COURSE DINNER MENU

Entrée Platter - served chilled

Chef's platter of smoked salmon rolls, Tandoori spiced chicken drumettes & chilli garlic prawns.
Shared between two guests.

Main Flavours

Oven roasted chicken breast with asparagus, porcini mushrooms, mash & champagne cream.
Chef's vegetarian dish of the day (on request).

Dessert Platter

Platter of vanilla bean panacotta, rich chocolate cake and heavenly tiramisu – shared between two guests.

