

Table D' Hote

2 Courses \$45.⁰⁰ p.p.

3 Courses \$58.⁰⁰ p.p.

Entrée

Salt & Pepper Calarmari
Encrusted calarmari with Fresh Lemon
& Tartare

Tandoori Chicken Skewers
Complimented with Rice & Yoghurt

Tasmanian Smoked Salmon
accompanied with Capers Olive Oil &
Microherbs

Vegetarian Spring Rolls

Main Course

Tasmanian Crispy Skin Salmon
Served with Chunky Chips & Fresh Salad

Black Angus Sirloin
With Beer Battered Chips & Garden Salad

Lemon & Garlic Marinated Chicken Breast
With Beer Battered Chips & Garden Salad

Beer Battered Flathead Tails
With Tartare, Chips & Salad

Satay Chicken Skewers
With Rice Pilaf & Cucumber Riata

Dessert

Chocolate Mudcake
Cream and Coulis

Lemon Cheesecake
Double Cream and Berry Coulis

Individual Pavlova
Double Cream and Compote of Berries

Dutch Apple Pie



* Gluten
Free
Option

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