

# DINNER

SET TWO-COURSE - \$66.00 PER PERSON

SET THREE-COURSE - \$86.00 PER PERSON

SET THREE-COURSE - \$88.00 PER PERSON  
with alternate main

Alternate drop (entrée/dessert) Additional \$3.00 per person  
Choice of main Additional \$10.00 per person

All dinners are served with bread rolls & butter, finishing with freshly brewed coffee, selection of T Bar teas & chocolates.

## Pre-dinner canapés

Chef's selection of three canapés - \$20.00 per person

## Entrée

- Vegetarian charcuterie on smoked cauliflower pâté & vegan cheese (V)
- Roast pumpkin, dukkah, fetta, roast shallot, roast almonds, herb salad with dill, parsley & mint & house-made focaccia (V)
- Goat cheese & frieze salad with tomato vinaigrette & crouton (NF,V)
- Smoked kingfish, prawn, scallop, mussel & calamari salad with finger lime dressing & harlequin beets (GF,NF,DF,S)
- Scallop & prawn dumplings with aromatic soy broth (NF,DF,S)
- White cured Australian herring, Moroccan pickled squid, mussels & a spiced sauce vierge (GF,NF,DF,S)
- Smoked tommy ruffs on green olive croutons & tomato fennel salad (NF,DF,S)
- Grilled chicken & potato salad with quinoa, onion ceviche, watermelon radish & amarillo lime dressing (GF,NF)
- Steamed chicken breast salad, cucumber ribbons, toasted pine nuts, micro basil & green goddess dressing
- Lemongrass chicken salad with grilled pineapple, toasted coconut, Asian slaw & lime sweet chilli dressing (NF,DF,S)
- Korean marinated chicken & sesame dressed bean sprout salad with pickled cucumber (NF)

## Entrée Pasta

- Roasted pumpkin, fried sage, pine nuts & brown butter on orecchiette (V)
- Spinach & ricotta cannelloni with tomato basil sauce & parmesan cheese (NF,V)
- Potato gnocchi with veal ragout (NF)
- Smoked cheese ravioli with napolitana sauce & grana padano (NF)
- Tortellini alla panna with bacon bits, cream & grated parmesan (NF)

(GF) GLUTEN FREE (NF) NUT FREE (DF) DAIRY FREE (S) CONTAINS SEAFOOD (V) VEGETARIAN

Prices valid until 30 June, 2022

## Main

- Steamed salmon fillet on potato & leek gratin with lemon vin blanc sauce & wild rocket (GF,NF,S)
- Tare brushed kingfish with wakame rice, miso spring onion ginger sauce, beans & lotus crisps (GF,NF,S)
- Chicken breast on braised orzo with forest mushroom porcini sauce & green beans (NF)
- Almond & herb crumbed barramundi, yoghurt tartare, parsley potatoes & leaf salsa (GF,S)
- Braised duck leg in pomegranate & walnut with yoghurt & saffron potatoes & a parsley coriander salad (GF)
- Spiced chicken breast on Sultans rice with pomegranate, eggplant, pickled turnip & herb salad (GF,DF)
- Lamb rack & sour cream mash with fennel seed, carrot, parsnip & rosemary jus\* (GF,NF)
- Pork belly with colcannon, spiced apple, beer mustard sauce & Brussels sprout crisps (NF)
- Korean chicken breast & fried cauliflower fritter with ssamjang sauce, orange furikake rice & spring onion kimchi (NF,DF,S)
- Blade steak slow cooked in tomato with spinach & mushroom pasta al forno & radicchio, fennel & orange salad (NF)
- Beef fillet with kipfler potatoes, smoked mushroom ragout & charred broccolini (GF,NF,DF)
- Beef fillet with berrichonne potatoes, roasted ratatouille, broccolini & crispy basil (GF,NF,DF)

\*surcharge applies

## Dessert

- Chocolate Graham cracker with toasted marshmallow, whipped ganache & chocolate sauce (NF)
- Coconut frangipane with pineapple & mango salpicon & raspberry coulis (V)
- Lemon sponge with lime gel, orange cremeux & coconut Florentine (V)
- Espresso panna cotta with hazelnut biscotti & chocolate frangelico sauce
- Rhubarb custard tart with roasted macadamia ice cream (V)
- Yuzu mousse on cashew dacquoise with honeycomb, compressed apple & shiso
- Honey bavaois with yoghurt rosemary crumble, wafers & basil mint gel (NF)
- Black rice custard with grilled pineapple, sesame, mango cracker & milk jam (GF,NF)



