

3 Course a la carte dinner



Entree Platter

Chef's platter of smoked salmon, Moroccan spiced chicken ribs seasonal vegetable frittata, Thai red roo salad with tatsoi.

Main Flavours - *Choose one item*

Oven roasted ocean trout & chunky Roma tomato salsa with salad of rocket, pink grapefruit & roasted cashews

Chicken breast with Japanese potato salad & creamy shitake sauce

Northern rivers prime veal cutlet with mushroom & ricotta tart

Chef's vegetarian dish of the day

Dessert Platter

Platter of traditional pavlova, Belgium mud cake slice, berry & vanilla panacotta and tiramisu

***Indicative menu only, items subject to change without notice.*