

# CELEBRATING 44 YEARS WITH YOU

Enjoy some of our Classics!

## *Entrées*

Potato gnocchi sautéed with garlic & button mushrooms, served with a creamy white wine sauce	\$18
Herb & honey mustard marinated chicken breast, on a pea & corn risotto with roasted baby beetroot	\$22
Spanish prawns in a tomato chilli & capsicum sauce, served with wild black & saffron rice	\$24

## *Main*

Beef & Barra - Prime sirloin steak & fresh grilled barramundi fillet, on sautéed potatoes with snow peas, bok choy and a bold red wine butter sauce	\$42
Fillet mignon (cooked to your liking) served on crushed desiree potatoes with balsamic onions & seasonal greens, served with mushroom or peppercorn sauce	\$39
Chicken breast filled with brie wrapped in prosciutto, on creamy mashed potato, surrounded by a roasted hazelnut & oyster mushroom sauce, served with bok choy & snow peas.	\$34

## *Desserts*

Panna cotta with Romanoff strawberries & homemade almond biscotti	\$14
A warming winter favourite! Bread & butter pudding with vanilla ice cream	\$14