

Entrée

Prawn And Avocado Tian with Capsicum Coulis and Shallots (Lactose Free)

Gnocchi Romano with Tomato and Basil Sauce and Shaved Pecorino (V)

Crispy Skinned Duck Salad with Cashews Braised Asian Greens, Ginger and Soy (Lactose Free)

Twice Bake Goat's Cheese Soufflé on Rocket and Spanish Onion Salad with Blue Cheese Sauce (V)

Roast Red Pepper and Bocconcini Tart with Braided Cherry Tomatoes and Balsamic Glaze (V)

Main

Fillet Mignon on Garlic Mash with Green Beans and Red Wine Jus (Cooked Medium) (Gf) (Lactose Free)

Braised Lamb Shanks on Soft Polenta with Broccolini and Mushroom Ragout (Lactose Free)

Grilled Chicken Breast on Sweet Potato Mash with A Garlic Shallot Cream Sauce (Gf)

Crispy Skinned Salmon on Warm Pesto Potatoes and Baby Spinach with Crème Fraiche (Gf)

Twice Cooked Duck with Sweet Ginger Sauce and Braised Asian Greens (Gf) (Lactose Free)

Grilled Eggplant Stack with Napoli Sauce Grilled Red Peppers and Roast Sweet Potato (V)

Dessert

Baked New York Cheesecake with Raspberry Coulis

Sticky Date and Pear Pudding with Caramel Sauce and Chantilly Cream Double

Chocolate Pudding with Chantilly Cream Vanilla Bean Panna Cotta with Strawberry Coulis Coffee Crème Brûlée