

Supreme Menu \$70

Starters

Giorgios Dips

A trio of dips served with toasted Turkish bread with celery & carrot

Entrée Choice of

Natural Oysters

½ doz oysters served natural with fresh lemon & lime

Vegetable Risotto

Arborio rice combined with market fresh seasonal vegetables & home made tomato sauce topped with grana reggiano

Spiced Squid Salad

Flash fried flour dusted calamari on bed of mixed Asian cress, tomato, coriander, cucumber, bean shoots tossed with Yuzu dressing and topped with fried rice noodles and Yuzu mayonnaise

Warm Mexican Chicken Salad

Organic spicy thigh fillet, mixed salad, quinoa, red beans, peas, corn, mint, coriander, lime & jalapeno vinaigrette

Main Course Choice of

Linguine Marinara

The finest selection of seafood, flamed in extra virgin olive oil, parsley, garlic & white wine

Potato And Parmesan Gnocchi

Home-made gnocchi tossed with pistachio & rocket pesto, fresh spinach, onion, semi-dried tomatoes, olive oil & touch of cream

Grain-Fed Black Angus Eye Fillet

Aged grain-fed Black Angus tenderloin served with roasted baby vegetable & jus

Pork Belly

Slow cooked spiced pork belly, creamy mashed potato, kai-lan, apple & ginger puree drizzled with spiced caramel glaze

Dessert Choice of

Brûlée Dulce De Leche

French creamy custard dessert topped with caramelised sugar, served with hazelnut ice cream

Sticky Date Pudding

Steamed date pudding served warm with butterscotch sauce & double cream

Tea / Coffee