

## **TABLE DE HOTE**

Two courses \$45 Three courses \$50

### **Entrees**

Soup of the day

½ dozen Fire Ice Oysters – tomato, vodka and chilli granita

King Prawn cocktail on avocado and cilantro mousse, with brandy calypso sauce

Peking duck breast with glass noodles, vegetable julienne, lemongrass and kaffir lime broth

Pork and shitake Gow Gees with seared scallops, cherry tomato confit and honey ginger glaze

### **Mains**

Slow baked barramundi fillet with coriander, palmsugar and coconut sauce, wrapped in banana leaves with jasmine rice pilaf and baby bok choy

Char grilled chicken Kiev Boulangere, stuffed with bocconcini and baby spinach on sweet potato log, greens beans and finished with salsa Marquez

Barbequed lamb rump Panzanella with anchovy butter, paired with capsicum, onion, fetta cheese, olive and rocket lettuce salad

Roast smoked honey duck legs Maryland on potato and pumpkin compote, grilled zucchini sticks and creamy Irish Mist orange sauce

Baby spinach tagliatelle in Carbonara or Neapolitan sauce, paired with grilled roma tomato & garlic ciabatta bread

### **Desserts**

Lemon and ricotta cheesecake with lemon curd and crème fraiche **\$11.90**

Apple and jackfruit strudel with wild berry and rhubarb compote, served with vanilla ice cream **\$12**

Chocolate fudge pudding with chocolate Kaluah sauce and pistachio ice cream **\$12**

White chocolate and nougat parfait with nigella wafer and crushed mojito **\$12**