

MENU

Three course meal and drink \$68pp

A glass of bubbly on arrival

ENTREES

CRUMBED CAMEMBERT (V) cheese with pear, walnut and rocket

CRISPY PORK (GF) and avocado on an exotic plantain toast

PRAWN SKILLET (GF) - served hot from the stove; prawns prepared in coconut milk and mild Peruvian chilli topped with crunchy sweet potato.

MAINS

RAINBOW TROUT (GF) – covered in a creamy almond sauce served with coriander rice and grilled vegetables.

PORK MIGNON (GF) (pork fillet wrapped in pancetta), pineapple and coconut sauce with sweet potato gnocchi.

Three cheese sauce **FETTUCCHINE** with roasted pumpkin, grilled capsicum and broccolini. Finished with rocket and parmesan.

BEEHIVE BARRA (GFR-chips) - pan fried garlic and herb barramundi fillet topped with olive, tomato and caper salsa , wilted spinach and beer battered potato chips

DESSERTS

Apple and toffee **BAKED CHEESECAKE**, ice cream

French chocolate **MOUSSE**, strawberries, whipped cream (GF)

Sonia's famous **LEMON TART** with berry coulis and ice cream