



# The Grand Dining Room

## DINNER MENU

**2 Course Menu** \$65.00 Per Person | **3 Course Menu** \$79.00 Per Person

### Entrée

**PAN SEARED SCALLOPS (GF)**

Fig and apple chutney, zucchini crisp, cauliflower cream.

**ZUCCHINI FLOWER CRISP (GF)^**

Ricotta and lemon, spiced pumpkin and sweet potato ratatouille, carrot and ginger puree.

**HOUSE MADE POTATO GNOCCHI**

Roasted pumpkin, peas, chorizo, brown butter.

**ROASTED PUMPKIN (GF)^**

Baby spinach, roasted pine nuts, feta and balsamic glaze.

### Main Course

**ROASTED CHICKEN SUPREME (GF, DF)**

On a bed of sauteed cabbage, roast potato, apple and pumpkin relish.

**GRILLED BABY BARRAMUNDI FILLET (GF, DF)**

Shaved fennel and arugula salad, balsamic dressing.

**HERB CRUSTED EGGPLANT ROLLATINI (GF)^**

Stuffed with ricotta and spinach, braised seasonal vegetables, marinara sauce.

**SLOW COOKED LAMB RUMP (GF, DF)**

Roast sweet potato disc, broccolini, beans, rosemary jus.

### Dessert

**KEY LIME TART**

Semi-sweet yuzu cream.

**PISTACHIO PANNA COTTA (GF)**

Chantilly cream and candied walnuts.

**TRIPLE LAYERED CHOCOLATE S'MORES**

Marshmallow, crumbs, chocolate mousse.

**RASPBERRY CHOCOLATE CAKE (GF, DF)**

With fresh berries.

Monday to Saturday evenings from 6pm | Bookings recommended, phone 02 4782 1111

*The Grand Dining Room may open on selected Sundays & Public Holidays.*

*10% Sunday surcharges and 15% Public Holiday surcharge will apply.*