



# The Grand Dining Room

## DINNER MENU

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

### Entrée

#### TRUFFLED QUICHE

With zucchini, mushroom, baby spinach, Gruyere cheese and truffle zest.

#### POTATO GNOCCHI

With roasted pumpkin, peas, chorizo, and sage butter.

#### PAN SEARED SCALLOPS

With pea velouté, cauliflower and basil oil.

### Main Course

#### CONFIT DUCK LEG WITH SAUSAGE CASSOULET

With a hearty stew of chicken and garlic sausage, Winter vegetables and Puy lentils.

#### SLOW COOKED LAMB RUMP

Sweet potato mash, broccolini and red wine jus.

#### HERB CRUSTED SALMON FILLET

With Kipfler potato and saffron fennel broth.

#### EGGPLANT ROLLATINI

Stuffed ricotta and spinach, broccolini, tomato rosemary sauce and gruyere cheese.

### Dessert

#### JAFFA MOUSSE CAKE

With orange syrup and double cream.

#### KEY LIME TART

With semi-sweet citrus cream.

#### CHOCOLATE BREAD & BUTTER PUDDING

With crème anglaise.

#### CHEESE PLATE FOR ONE

Four local and imported cheeses, fresh fruits, nuts, quince paste, gherkins, crackers and lavosh.

Wednesday 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.*