



## *Gold Menu*

Crusty bread roll w/ basil pesto, roast garlic, balsamic & olive oil

### Entrée

**(Your choice of any 3 of the following)**

Spicy Thai Fish cakes w/ green paw paw salad & house made sweet chilli dipping sauce

or

Chilled King Prawns w/ macadamia nuts, Asian slaw, lime, coriander & wasabi pepper sauce

or

Pan Seared Calamari w/ rocket leaves, shaved grana padano & preserved lemon gremolata

or

Tempura Soft Shell Mud Crab w/ wakame seaweed, Asian herbs, sticky black rice & miso sauce

or

Moreton Bay Bug Meat & Herb Ravioli w/ wilted spinach, Avruga caviar & lemon chive butter sauce

### Mains

**(Your choice of any 3 of the following)**

Premium Local Reef Fish Fillet (Barramundi, Coral Trout or Red Emperor) w/ your choice of cooking style from our current A-La-Carte Menu

or

Fresh Seafood Medley Linguini w/ garlic, tomato, chilli, parsley, basil & shaved grana padano

or

Bay Bugs, King Prawns & Yabbies w/ potato salad, mesculin leaves & dill mayonnaise

or

Pan Seared King Prawns w/ fragrant rice, crispy onion flakes & garlic and coriander sauce

or

Avon Valley Scotch Fillet w/ bacon and parsley potato cake, spinach, onion compote & merlot sauce

### Dessert

**(Your choice of any 3 of the following)**

Frozen Chocolate Parfait w/ pistachio nut biscotti & fragrant orange syrup

or

Lavender & Vanilla Pannacotta, w/ poached pear & almond tuille

or

White Chocolate Torte w/ dark chocolate gelato & raspberry sauce

or

Mango Brulee w/ palm sugar, coconut gelato & candied coconut

or

Pineapple and Ginger Tart w/ lemon sorbet & kaffir lime glaze

**Served with Tea or Coffee**