

MENU

ENTRÉE

Fresh King prawn and avocado plate on garlic crouton, Japanese turnip, cherry tomato and Harissa chipotle mayonnaise

Asian-style duck salad with citrus lime dressing

Plump seared scallops on pea puree, crispy pancetta and honeycomb crunch

Spinach and ricotta Ravioli with mushroom truffle cream sauce and crispy sage

MAIN COURSE

Veal Scallopini on potato mash with mushroom sauce and wilted butter baby spinach

Roasted duck breast à l'orange with chat potato, broccolini and orange sage jus

Salmon fillet with dauphinoise potato and creamy garlic prawns

Beef fillet on sweet potato mash with BBQ prawns and béarnaise sauce

Eggplant parmigiana with halloumi fries and Greek salad

SWEETS

Sticky date pudding with butterscotch sauce and vanilla bean ice cream

Pavlova with mascarpone cream, strawberries, kiwi fruit, berries and passionfruit pulp

Crème Brûlée with Chantilly cream and raspberries

Homemade Kataifi with mascarpone cream

OLIVE & OAK

