



Restaurant

3 COURSE

★ SET MENU ★

\$39.90

ENTREE

Grilled Prawns

Grilled marinated prawns served on a creamy lemon risotto with fresh rocket leaves and a drizzle of olive oil

Smoked Salmon Bruschetta

Herb bread topped with a mix of fresh tomato, Spanish onion, basil and smoked salmon, finished with caramelised balsamic vinegar

Grilled Chicken Salsa

Grilled tenderloins served on a fresh salsa of tomato, Spanish onion, basil and rocket, finished with a creamy sweet chilli dressing

Hand Cut Salt and Pepper Squid

Flash fried hand cut squid with a light dusting of salt and pepper, served with tartare sauce and a lemon wedge

MAIN

Wagyu on the Stonegrill

The trademark marbling on this 300 gram Wagyu Rump gives great flavour and tenderness that's perfect on the Stonegrill. Served with beer battered chips and garden salad **or** vegetables, with your choice of gravy, Dianne, red wine mushroom, creamy garlic or pepper sauces

Grilled Salmon

Grilled salmon fillet on a creamy lemon risotto, served with garden salad

Garlic Prawns

Prawns in a creamy garlic sauce served with jasmine rice and garden salad

Chicken all' Avocado

Chargrilled breast of chicken topped with avocado and your choice of prawns or bacon (or both add \$3), finished with a creamy garlic sauce. Served with beer battered chips and garden salad **or** vegetables

DESSERT

Chocolate Pudding with Cream

A moist chocolate mud pudding, smothered in a rich chocolate sauce, served warm

Liqueur Affogato

A scoop of creamy vanilla ice-cream with a shot each of espresso and liqueur of your choice (Frangelico, Baileys, Kahlua or Tia Maria). 18+ please!

Sticky Date Pudding with Cream

Traditional sticky date pudding warmed and covered with butterscotch sauce

Chocolate Crème Brûlée

Crack through crisp toffee into a traditional vanilla custard set with a delicious dollop of chocolate ganache

\$39.90 3 Course Set Menu available 7 days for lunch and dinner. Dine-in only. Regular menu still available. Stonegrill must be served on the stone only, not cooked in the kitchen. Items on this menu may not be changed or substituted with other menu items. Any extras such as prawns or additional sauces will be charged at regular menu prices. Items subject to availability. Entertainment vouchers may only be used for the value of the main course as discounts have already been applied to this set menu. 111205