



## **Deluxe Set Menu**

### **Entrees**

#### **Half a dozen oysters**

Freshly shucked oysters served chilled, with cocktail sauce and lemon

#### **Seared Scallops**

w/cauliflower pure & zucchini fritter

#### **Salt and Pepper Squid**

w/lime aioli & orange reduction dressing

#### **Seafood Brochette**

Prawns & scallops wrapped in prosciutto, served with hollandaise sauce

### **Main Courses**

#### **Atlantic Salmon Fillet**

Lightly grilled and served with pea puree, salmon roe, baby herbs and orange reduction

#### **Veal Oscar**

Escallops of veal sautéed and topped with asparagus, prawns and glazed with hollandaise sauce

#### **Snapper Fillet**

Lightly grilled and served with avocado, potato, capers, red onion, sundried tomato and beurre blanc sauce

#### **Fillet of Beef Rossini**

w/ creamed spinach, potato galettes, foie gras and perigueux sauce

### **Desserts**

#### **Honeycomb & Marshmallow Ice Cream**

#### **White Chocolate Pannacotta**

#### **Strawberries Victoria**

**Including house baked bread, olive oil and balsamic glaze**

**Three courses \$70**

**Prices inclusive of GST**