



Starters

- 1 **Carpaccio**
Sea Scallops flavoured with mushroom quenelle
- 2 **New Zealand Mussels**
Baked Mussels with a rich and spicy tomato sauce
- 3 **Smoked Salmon Roll**
With onions and herbs complimented with green salad
- 4 **Marinated Calamari**
With an aromatic herb and balsamic dressing

Main Courses

- 5 **Roasted Lamb Rack**
Australian Lamb, encrusted with green herbs, tomato jus and served with fried potatoes and vegetables
- 6 **Double Beef Tenderloin**
Grilled Australian tenderloin steak with polenta-gorgonzola cake and balsamic white onion sauce
- 7 **Pan Seared Tuna Steak**
A tasty tuna steak with a peppercorn crust served with lettuce and a tomato salsa
- 8 **Grilled Atlantic Salmon**
Served with butter rice, sautéed mushroom and lemon mustard sauce
- 9 **Poached Sea bass**
A fillet of sea bass on white beans with a garlic puree and a tomato salsa

Desserts

- 10 **Home Made Cheese Cake**
Served with a dash of truffle oil
- 11 **Warm Molten Chocolate Cake**
Served with Ice Cream
- 12 **Caramel Custard**
Served with sautéed mixed fruit and honey