

Course One

Soup of the Day

(made with fresh seasonal vegetables)

Pan Seared Scallops

(served on a bed of tomato & basil salsa)

Asparagus Vol Vent

(pastry shell filled with creamy asparagus & melted cheese)

Chilverton Oysters Kilpatrick

(oyster, bacon, cheese & homemade worstershire sauce)

Course Two

Seafood & Coriander Green Thai Curry

(served on a bed of fluffy rice)

Eggplant Parmigiana

(served on a bed of pasta)

Creamy Atlantic Salmon & Fettuccini

(steamed salmon in a creamy sauce with homemade fettuccini)

Greek Style Chicken

(chicken wrapped around spinach, sundried tomatoes, feta cheese)

Beef Ragout

(baked 12 hours served on a bed of potato mash & greens)

Seafood Chowder

(an assortment of fine seafood)

Course Three

Affragatta

(homemade ice cream with a shot of coffee and baileys)

Frozen Fruit Yoghurt

(Served with fruit)

Chocolate Volcano

(chocolate, chocolate & more chocolate)

2 courses \$55, 3 courses \$66

Cheese & Port Platter (serves two)

\$30.00

(assorted cheeses, dried fruits & crackers)

Includes Homemade Garlic Bread

These dishes are home made on the premises with fresh organic ingredients & farm produce where possible to obtain