

## three course lunch or dinner menu

# MAGISTIC

### entrees (choice of two served alternatively)

tasmanian smoked salmon on potato & dill scones with baby tatsoi  
tartlet of quail with sweet onion marmalade & fresh figs  
salt & pepper squid with hot herb salad, green pawpaw & chargrilled lime  
baked vine ripened tomatoes with tangy mustard dressing (v)  
king prawn cocktail served in a martini glass \*  
seared coffin bay scallops with pancetta & avocado \*  
baby barramundi, ocean trout, blood orange & coriander salad \*

\*please note these items are an additional \$10pp

### mains (choice of two served alternatively)

prime veal cutlet with roasted kipfler potatoes & buttered garlic spinach  
oven roasted ocean trout with sauteed witlof, pancetta & salsa verde  
chicken breast with japanese potato salad & creamy shiitake sauce  
grilled blue eyed cod served with sauteed potatoes with a seared scallop &  
salmon cavier, beurre blanc  
saffron pulao with south indian potato masala tempered with cumin & curry leaves  
served with tomato raita & papadums (v)  
butterfly king prawns brushed with rocket & pine nut pesto \*  
crispy aromatic bbq duck with sweet & sour blood orange sauce \*

\*please note these items are an additional \$15pp

### desserts (choice of two served alternatively)

coconut panna cotta with melon salsa  
sticky date pudding  
classic chocolate mud cake with king island cream  
baked cheese cake with wild berries  
chocolate treasure box with vanilla ice cream \*  
italian cassata \*

\*please note these items are an additional \$8pp

(v) vegetarian

indicative menu only, items subject to change without notice.