

Dinner menu for Monday evening

Entrée

Steamed Coromandel mussels, with garlic, wine and cream

\$15.00

Main course

**Roasted lamb rack with melted eggplant, green beans and dauphinoise potato,
served with port and rosemary jus**

\$35.00

Dessert

**Roasted pear with caramel and passionfruit syrup, served with vanilla bean
icecream**

\$12.00

Dinner Menu for Tuesday evening

Entrée

Coromandel scallops with a Pernod, mushroom and cream sauce

\$15.00

Main Course

**Roasted fillets of snapper served on new potato's and wilted spinach with
roasted cherry tomato's and kalamata olives**

\$35.00

Dessert

French chocolate tart served with fresh cream

\$12.00