



Dinner Menu Spring 2011

Evening meals can be served in the guest lounge, or as room service, from 6.30pm to 8pm. Evening meals can be booked at breakfast to ensure availability, or you can take your chances! Please advise any food allergies (a must!), intolerances or preferences when your order is taken. All meals are subject to availability of produce. Thank you!

Entrees and light meals

Soup of the day \$9

Turkish bread, olives and dukkah \$10

Warm Turkish bread, olive oil, home made dukkah, and marinated olives. Serves two as an entrée.

Quiche and veggies \$16

Freshly made quiche of your choice, served with veggies. Fillings include choices of ham, tomato, mushroom, cheese and smoked salmon.

Main Meals

Poached Pemberton Trout \$24

Pemberton Trout oven poached in lemon, herbs and spices, accompanied by a baked jacket potato and seasonal veggies

Coq au Vin \$24

Traditional French dish, chicken marinated in red wine and herbs, slow cooked with bacon, onions and champignons, served with potatoes and greens.

More tasty treats on the other side!

Beetroot Risotto Entrée \$16 Main \$22

Freshly cooked creamy beetroot risotto served with blue vein cheese and a gourmet salad. Be adventurous, you won't be sorry!

Rack of Lamb \$26

Marinated in Moroccan spices and served with garlic potatoes and seasonal veggies.

Vegetarian/Vegan meals \$20-\$25.

*Vegetarian and vegan meals are a specialty! You can choose from risotto, pasta, a veggie stack, salad, tarts, filo, curry or make something up.
12-24 hours notice required.*

Make a request! Market Price

*No chef tantrums here! If you feel like something in particular, be brave and bold, design your own meal and I will do my best! Even marron is possible!
A day notice required.*

Desserts

Butterscotch Bananas \$10

Bananas and organic sultanas fried in butter and Butterscotch Schnapps, served with Bannister Downs double cream and/or Connoisseur ice cream \$10

Tarte au Chocolat et Orange \$8

Dark Chocolate and orange tart served with Bannister Downs double cream and/or Connoisseur ice cream

Fresh fruit and Connoisseur ice-cream \$8

Occasionally I have an extra dessert... be sure to ask! Or you can pre-order Crème Brulee, chocolate meringes,

All menu items subject to availability.