



## ***Dinner Menu Spring into Summer 2010***

*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.  
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.*

***Garlic and Herb Turkish Bread for 2 \$6***

***Quiche and salad \$16***

*Freshly made quiche of your choice, served with gourmet salad.  
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 gourmet salad (Subject to availability)*

***Crispy skin Barramundi \$28***

*Served with garlic potatoes, gourmet salad and sundried tomato and caper beurre blanc*

*More tasty treats on the other side!*

***Scallops and Venison Chorizo***      **\$26**

*Plump Japanese scallops (6) and Margaret River venison chorizo, served with a minted gourmet salad and drizzled with mint vinaigrette*

***Thai Green Chicken Curry***      **\$22**

*Fergusson Valley free range chicken with fragrant home made green curry sauce.  
Served with rice.*

***Lamb rack du jour***      **\$28**

*A rack of lamb with a nutty herb crust, topped with a red wine sauce 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***

*Bananas and organic sultanas fried in butter and Butterscotch Schnapps,  
served with cream and/or ice cream      \$10*

*Vanilla Crème Brûlée      \$10*

*Fresh fruit and ice-cream      \$8*

*Occasionally I have an extra dessert... be sure to ask!*

*All menu items subject to availability.*