

3 Course Dinner Menu

Entree Platter - *served chilled*

Chef's platter of smoked salmon rolls, Tandoori spiced chicken drumettes & chilli garlic prawns - shared between two guests.

Main Flavours – *Alternate serve*

Northern rivers prime veal cutlet with mushroom and ricotta tart (Premium Australian Beef).
Oven roasted chicken breast with asparagus, porcini mushrooms, mash & champagne cream.

Chef's vegetarian dish of the day (on request)

Dessert Platter

Platter of vanilla bean panacotta, rich chocolate cake and heavenly tiramisu – served between two guests.

**Indicative menu only, items subject to change without notice.

