

# Mains Menu

Lamb medallions layered with white-bean and potato puree coated in a red wine and cocktail onion sauce topped with a fresh rocket salad.

Winter lamb shanks braised in a hearty tomato lemon and rosemary sauce, served on crushed boiled potatoes.

Peppered lamb back-strap served pink and placed on a green salad and coated with a sweet red currant glaze.

Stanthorpe, prime rib fillet roasted to your liking placed on a potato and leek fritter, coated in a mushroom and wine sauce, topped with a pastry lid.

Oven roasted rib fillet topped with triple cream blue cheese coated with jus and served with roasted sweet potato.

Peppered prime rib fillet, oven roasted, served with potato, pumpkin, and sweet potato chips coated in a red wine jus.

Cajun Coral Trout fillet blackened and placed on a potato and zucchini fritter, dressed with a tomato and lime salsa.

Grilled Atlantic salmon resting on a Mediterranean salad and coated in a mango, lemon and dill butter.

Breast of chicken filled with a feta and sun dried tomato tapenade, topped with a parmesan and mustard crust, coated in a garlic and lime butter.

Breast of chicken filled with a trio of Australian cheeses (smoked Kenilworth, Tasmanian brie and Bega cheddar) encrusted with macadamia nuts, served with a green apple and lemon salad, finished with a celery and dill cream.

Breast of chicken filled with prawns, fetta cheese and fresh dill roasted and topped with a caper and lemon salsa placed on a citrus salad.

Breast of chicken filled with Mediterranean vegetables, garnished with a Pomme William and basil pesto cream sauce.

Pork cutlet filled with a blend of apple and apricots placed on grilled pineapple and coated in an orange glaze.

Pork loin chop, panfried in peppered butter, placed on a warm chickpea salad and topped with an orange, lemon and pineapple marmalade.

Pumpkin and sweet potato pie served with fresh salad and a sweet tomato relish.

A butter pastry basket filled with fetta and onion quiche, topped with grilled Mediterranean vegetables and a coriander and toasted sesame seed infusion.

A vegetarian stack of crumbed eggplant and scalloped potatoes layered with Swiss, mozzarella and fetta cheese garnished with salad and a roasted capsicum infusion.

Braised venison shanks cooked in a garlic, tomato, lime and rosemary sauce, served on fried marinated eggplant.

A Chevon (goat) and rosemary pie served with warm bread and a rocket and grilled mushroom salad.