

d'browēs

Entrée

Soup of the day
\$10.50

Tempura Prawns
Served with watermelon, mint & spanish onion
\$14.50

Calamari
Rock salted
\$14.50

Scallops
Grilled with garlic herb butter
\$14.50

Mushrooms
Field and forest mushrooms with white wine
Parsley cream
\$14.50

Duck Livers
Mushroom, bacon and red wine sauce
served on a bed of pasta
\$14.50

Kidneys
Served with a grain mustard wine cream sauce
\$14.50

Main Courses

Chicken Breast

Filled with brie, prosciutto and cranberry
Served with a white wine chive sauce
\$27.50

Lamb Shanks

Braised with red wine, orange, tomatoes,
and balsamic vinegar served with garlic mash
\$27.50

Eye Fillet

Char-grilled fillet with a classic pepper cream sauce
\$27.50

Atlantic Salmon

Crispy skinned, served with lemon butter and parsley sauce
\$27.50

Duck

Crispy duck Maryland coated with poached pear jus
\$27.50

Goats Cheese

Roasted red capsicum with walnut crusted goats cheese,
Served with greens and beetroot dressing
\$27.50

Pork Cutlet

Char grilled then roasted with
Mustard chives and white wine sauce
\$27.50

Desserts

Sticky Date Pudding

Warm pudding with a traditional hot toffee sauce

\$11.00

Crème Caramel

Rich poached caramel with a toffee crust

\$11.00

Tartufo

Hard chocolate ice cream with honey, coconut nougat,
hazelnuts served with raspberry and cream

\$11.00

Profiteroles

Choux pastry filled with ice cream
topped with chocolate sauce

\$11.00

Pears and Zabaglione

Poached pears with rich egg marsala custard topped
with roasted almonds and cream

\$11.00

Cheese platter

Mixed Australian cheeses with dried fruits,
Almond, hazelnuts and biscuits

\$15.50

Coffee

\$4.50

Tea

\$5.00