



Seasonal Set Menu

Includes a glass of:
Sparkling, Sauvignon Blanc, Rose or Cabernet Sauvignon

ENTREE

SOUP

creamy mushroom soup

COCONUT PRAWNS (GF)

coconut coated prawns ■ pawpaw salad ■ sweet chili mango sauce

DUCK BITES (GF ON REQUEST)

BBQ basted duck shanks ■ chili butter capsicum ■ bread crisp

MAIN

SALMON (GF)

pan seared Huon salmon fillet ■ sauteed vegetables ■ beurre blanc sauce

BRAISED BEEF CHEEKS (GF)

creamy mash potato ■ glazed vegetables ■ aromatic sauce

VEGETARIAN RISOTTO

forest mushroom ■ parmesan ■ black truffle

DESSERT

TIM TAM CHOC' MOUSSE

chocolate mousse ■ crumbed chocolate timtam

TIRAMISU

homemade ladyfinger biscuit ■ marsala & amareto ■ mascarpone cream

TROPICAL CHEESECAKE (GF)

lime cheesecake ■ almond crumble ■ mango & passionfruit salsa

VIVALDIS



Seasonal Set Menu

Includes a glass of:
Sparkling, Sauvignon Blanc, French Rose or Cabernet Sauvignon

ENTREE

SOUP

creamy mushroom soup

COCONUT PRAWNS (GF)

coconut coated prawns ■ pawpaw salad ■ sweet chili mango sauce

DUCK BITES (GF ON REQUEST)

BBQ basted duck shanks ■ chili butter capsicum ■ bread crisp

MAIN

SALMON (GF)

pan seared Huon salmon fillet ■ sauteed vegetables ■ beurre blanc sauce

BRAISED BEEF CHEEKS (GF)

creamy mash potato ■ glazed vegetables ■ aromatic sauce

VEGETARIAN RISOTTO

forest mushroom ■ parmesan ■ black truffle

DESSERT

TIM TAM CHOC' MOUSSE

chocolate mousse ■ crumbed chocolate timtam

TIRAMISU

homemade ladyfinger biscuit ■ marsala & amareto ■ mascarpone cream

TROPICAL CHEESECAKE (GF)

lime cheesecake ■ almond crumble ■ mango & passionfruit salsa

VIVALDIS