

d'browēs

Lunch Time Special

2 Courses \$60.00

3 Courses \$70.00

Includes bread - Corkage extra

Dinner Special

For 10 or more People - includes bread

Corkage extra

2 Courses \$70.00

3 Courses \$80.00

Bread \$5.00 per person

Soup of the day \$20.00

Entrée

\$25.00 each

Duck Livers

Mushroom, bacon and red wine sauce served on a bed of pasta

Kidneys

Served with a grain mustard wine cream sauce

Calamari

Rock - salted

Tempura Prawns

Served with watermelon, mint & spanish onion

Mushrooms

Field and forest mushrooms with white wine and Parsley cream

Scallops

Scallops grilled in French garlic butter

Main Courses

Chicken Breast

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

\$40.00

Duck

Crispy duck Maryland coated with poached pear jus

\$40.00

Lamb Shanks

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

\$40.00

Scotch Fillet

Char-grilled fillet with a classic pepper cream
sauce

\$40.00

Goats Cheese

Roasted red capsicum with walnut crusted goats cheese, served with mixed vegetables and beet-root dressing

\$40.00

Atlantic Salmon

Crispy skinned, served with lemon butter and parsley sauce

\$40.00

Pork Cutlet

Char grilled then roasted with
Mustard chives and white wine sauce

\$40.00

Desserts

\$20.00 each

Sticky Date Pudding

Warm pudding with a traditional hot toffee sauce

Crepe Caramel

Rich poached caramel with a toffee crust

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

Pears and Zabaglione

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

Profiteroles

Choux pastry filled with ice cream topped with chocolate sauce

Cheese Platter

Mixed cheeses with dried fruits, almonds, hazelnuts and biscuits
\$25.00

Coffee

\$6.00

Tea

\$6.00