

# EGGSENTRIC DINNER MENU

## MAIN COURSE

SCOTCH FILLET WITH POTATO ROSTI, MERLOT SHALLOT BUTTER WITH PORTOBELLO MUSHROOMS, SEASONAL VEGETABLES AND RICH BEEF JUS \$34

WILD VENISON ON 5 SPICE CHARD WITH KUMARA AND AUBERGINE WHEEL, RASPBERRY AND BEETROOT JELLY WITH A RICH JUS \$34

SEAFOOD ROULADE – FRESH FISH, SMOKED SALMON AND SCALLOPS IN A NORI ROULADE WITH A RICH CREAM SAUCE ON LEMON RISOTTO CAKE AND OUR DELICIOUS MIXED SALAD \$34

ROLLED PORTK FILLET WITH DATES AND APRICOTS IN A PAPRIKA AND MILD CURRY SAUCE WITH MASH, KIWI AND RED ONIONS SALAD \$34

FRESH FISH IN MACADAMIA CRUMB WITH LEMON CREAM SAUCE, SERVED WITH EGGSENTRIC SALAD OR FRIES OR BOTH IF YOU WANT A TREAT! \$29

GREEK SPANOKOPITA ON LEMON RISOTTO CAKE WITH CREAMY MUSHROOMS AND SALAD \$31