

WATER GRILL

SUMMER 2017 SET MENU

Includes a bread roll and butter

ENTRÉE - Choice of:

Samurai tempura battered king prawns (3 pieces) with prawn crackers & tempura dipping sauce

Mezze plate -grilled haloumi, chorizo, marinated olives,
Guacamole dip, hummus & pita bread (vegetarian option available)

Chicken Caesar salad with cos lettuce, boiled egg, shaved parmesan, croutons & crispy bacon

Salt & pepper squid with a sweet chilli mayonnaise

MAIN - Choice of:

Chicken breast stuffed with spinach, feta and sun dried tomatoes, crushed rosemary potatoes,
seasonal greens, napolitana sauce & basil pesto (gf)

Atlantic salmon cooked medium with rosemary potatoes, spanish onion, spinach, sun dried
tomato & olive salsa

Ricotta & sun dried tomato tortellini with spinach, sautéed mushrooms, pumpkin seeds &
creamy pesto sauce (v)

Scotch fillet (300 grams) grain fed angus beef with mashed potato, seasonal
vegetables & creamy green peppercorn sauce (gf)

ALL STEAKS COOKED MEDIUM ONLY

DESSERT - Choice of:

Mixed berry crème brulee (gf)

Sticky date Pudding

Chocolate fondant with crème anglaise & vanilla ice cream