

November Wine Pairing Set Menu

2 course \$28++ 3 course \$36++

STARTERS

SPICED PUMPKIN AND TOMATO SOUP

Bruschetta and sour cream.

Misty Cove Estate Rosé 2016 • \$12

or

CHILLI CON CARNE

Corn chips and salsa.

Misty Cove Estate Rose 2016 • \$12

or

GLAZED DUCK SALAD

Mint, lychees and croutons.

Misty Cove Estate Rose 2016 • \$12

MAINS

TWICE COOKED PORK BELLY

Sautéed apples, roast potatoes and slaw.

Misty Cove Chardonnay 2015 or Misty Cove Pinot Noir 2015 • \$12

or

SOUTHERN FRIED CHICKEN

Corn and spinach, ranch dressing.

Misty Cove Chardonnay 2015 • \$12

or

PAN-FRIED BARRAMUNDI

Seared shredded vegetables with lobster butter sauce.

Misty Cove Chardonnay 2015 • \$12

or

BAKED STUFFED CAPSICUMS

Kidney beans, corn and tomatoes with potato wedges and salad.

Misty Cove Organic Sauvignon Blanc 2016 • \$12

or

PRIME RIB STEAK (ADD \$12)

Slowly cooked and finished on the chargrill. Dallas fries and choice of salad or seasonal vegetables. Best served medium rare (250g). Choice of sauces: Black Pepper • Texas Smokey BBQ • Wild Mushroom.

Misty Cove Pinot Noir 2015 • \$12

NEW!

SEAFOOD PLATTER : \$85 FOR 2 • \$160 FOR 4

Pan-seared jumbo prawns, chargrilled slipper lobsters, grilled snapper fish and signature salt & pepper calamari.

Accompaniments – sweet chilli mayonnaise, lemon butter, Dallas fries, Greek salad, roasted vine ripe cherry tomatoes (Add starters or desserts for \$8.)

DESSERTS

CHILLED RICE AND RAISIN PUDDING

Mango and cream.

or

HOT PEACH AND BLUEBERRY COBBLER

Vanilla ice-cream.

COFFEE OR TEA

Prices Are Subject To 10% Service Charge And Prevailing Government Tax.

