


Fairways



WOK & GRILL

MAIN

Roast Sirloin beef with Yorkshire pudding, glazed carrots, green beans, herb roasted potatoes and a red wine jus

Herb crusted barramundi fillet with crushed baby chat potatoes, wilted green and orange seeded mustard beurre blanc sauce

Roast beef with mash, vegetables, roasted pumpkin + red wine sauce

Baked salmon fillet with herb crust, mash, bok choy + chive butter

Crumbed lamb cutlets with mint jus, rosemary mash + green beans

Beer battered flat head fillets with chips, garden salad + tartare sauce

Chargrilled chicken breast with green pepper corn sauce + sugar snaps

Thyme infused lamb rump with parsley garlic potato mash, stack of green beans, dutch carrots and red wine jus

Marinated pork cutlet served with asian greens and cashews cooked in a smokey bbq plum glaze

DESSERT

Pavlova with mixed berry compote, passion fruit + Chantilly cream

Profiteroles with rich chocolate sauce, vanilla ice cream + fresh strawberries

Chocolate mud cake with raspberry coulis + chantilly cream

Sticky toffee pudding + butterscotch sauce

Lemon tart with raspberries + mascarpone