

Sassafras Creek

DINNER MENU

Entrée

Soft shell crab with Asian noodles, cashew nuts and sweet chilli coriander dressing \$14

Beetroot and goat's cheese salad with toasted almonds and spinach \$14

Peppered sesame prawns and calamari on cucumber salad \$14

Spinach and sweet potato ravioli with pine nut and butter sauce \$14

Main

Char grilled cold-smoked beef eye fillet with thyme roasted sweet potatoes, vegetables and red wine jus \$27

Pan fried blue eye cod with vegetables and beurre blanc sauce \$26

Mushroom Pithivier served on salad greens \$23

Cured duck breast with roast pear and burnt orange glaze served on kipfler potatoes and wild rocket \$26

Dessert

Individual steamed ginger pudding with golden syrup and cream \$13

Affogato with Drambuie and hazelnut praline \$13

Apple and rhubarb crumble \$13

Marmalade bread and butter pudding with Cointreau crème anglaise \$13

Cheese and fruit plate \$15

Tea, coffee \$3.50

Corkage \$2.50 pp

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