

Sassafras Creek

DINNER MENU

Entrée

Green asparagus and goat's cheese gratiné with tomato-basil salsa	\$15
Sashimi of Tasmanian salmon in nori with wasabi, soy sauce and pickled pink ginger	\$17
Lobster bisque with grilled scallops and fried rocket	\$17
Pan fried chicken skewer with Greek tzatziki and watercress salad	\$15

Main

Local Grimaud duck breast with Brussels sprouts, potato-zucchini gratin and cranberry jus	\$28
Grass fed eye filet sautéed spring onions and pomme dauphine served with cabernet reduction	\$29
Riverview pumpkin "schnitzel" with cauliflower cream penne pasta and truss tomatoes	\$23
Grilled ocean trout with leek and tomato ragout served on dill risotto with saffron foam	\$26
Chicken involtini - prosciutto wrapped chicken breast with Marsala glaze, Savoy cabbage and creamy parsley polenta	\$25
Marinated lamb loin, with bean cassoulette and parsnip mash served with garlic and port wine sauce	\$29

Dessert

Tiramisu with quince compote and tuille	\$10
Mille feuille of white and dark chocolate with caramelized rhubarb	\$12
False quark dumpling with cinnamon orange ragout and vanilla ice cream	\$13
Chocolate soufflé with wild hibiscus sauce and pink lady coulis	\$12
Filo pastry cheese bonbon with spicy vanilla green tomato jam	\$13

Tea and Coffee \$4

**Complimentary sourdough, olive oil and Ros Bell's dukkah is served
Corkage - \$8 per bottle**