

Icons Special Menu

2 Courses \$42pp

3 Courses \$49pp

Entree

French onion soup

Cheese crouton

Glazed pumpkin and feta tart

Wild roquette and sundried tomato

Steamed local mussels

In garlic, white wine and herbs, char grilled sourdough bread

Soft shell crab tempura

Tomato and chilli salad and saffron aioli

Mains

Seared tuna steak

Served on roasted mediterranean vegetables, spinach puree and preserved lemon salsa

250g Seared scotch fillet steak

With hand cut fries, baby spinach, tomato, sautéed mushroom and natural jus

Char grilled eggplant filled with goat's cheese and polenta

Served with watercress, mescaline and roquette salad

Slow roasted pork belly

With roasted root vegetables, spinach and red wine jus

Desserts

Hazelnut pear tart

Served with double cream anglaise sauce

Banana upside down cake

Served with butterscotch sauce

Chocolate mousse

Served with hazelnut crunch and raspberry coulis

Australian cheese plate

Water crackers, dried fruit and fig jam