

Vivid Dinner 7.30pm

Entrée

Quinoa and pumpkin salad, with seasonal greens, roasted pine-nuts and citrus infused dressing (V)

Main Course

Chicken kale, marinated chicken breast fillet, kale stuffing with blended herbs, onion and chicken jus

Tasmanian grilled salmon fillet, accompanied by dutch carrots and asparagus, served with capers and lemon oil (GF)

Dessert

Chocolate roche with raspberry coulis (GF)

Our Menu contains some food allergens including nuts, dairy, soy, wheat and sulphites.

