

MAIN COURSE

All Main Courses ARE SERVED WITH FRESH VEGETABLES

Salad SERVED SEPARATELY AT AN EXTRA CHARGE

CHICKEN AVOCADO & CHAMPAGNE	29.50
Chicken breast and avocado in a pink creamy champagne sauce	
BARRAMUNDI ALMONDINE	29.50
Grilled fillet topped with almond flakes and butter lemon sauce	
LAMB NOISETTES	32.00
Two medallions with a spicy jellied plum sauce	
PORK Tournedos Poivrette	29.50
Two medallions in a pink peppercorn sauce	
DUCKLING MANDARINE (HOUSE SPECIALTY)	36.00
Half,crisp, boneless duckling with mandarine sauce	
T-BONE STEAK	27.00
King size tender steak with sauce chasseur served separately	
COTOLETTES D'AGNEAU A L'ANCIENNE	31.00
Lamb cutlets ,crumbed,shallow pan fried and served with mild creamy seeded mustard sauce	
LOBSTER MORNAY	62.00
Whole lobster in mornay sauce	
FILET MIGNON	33.00
Prime eye fillet with sauce chasseur served separately	
BEEF WELLINGTON	34.00
Eye fillet topped with pate and mushrooms,individually wrapped in pastry and baked golden	
TOURNEDOS DIANE	32.50
Two small filets mignon in garlic sauce	
CARPETBAG STEAK	34.00
Prime eye fillet with oysters and bearnaise sauce	
CHICKEN KIEV	27.00
Fried breast filled with garlic butter and herbs	

DESSERTS

PARFAIT GRAND MARNIER	10.50
Long refreshing,orange flavoured delicacy	
CHOCOLATE MOUSSE NEUCHATEL	10.50
Dark chocolate mousse	
BOMBE ALASKA Icecream dessert with flames of Cointreau. Wrapped in sponge.	
Crusted with meringue. Please allow approx. 30 mins. FOR TWO.... 28.00 FOR FOUR....	46.00
FRUIT SORBET VARIE	8.50
Iced fruit flavours	
PROFITEROLES PARISIENNE	12.50
Warm,filled with custard and topped with chocolate	
CHOCOLATE SOUFFLE TWO SOUFFLES MINIMUM ORDER	28.00
Please allow approx 30 minutes for this creation.	
HOT APPLE AND SULTANA PRESENT A LA MONDE	12.50
Wrapped in filo pastry and oven baked. Served with cream and icecream.	
Please allow approx 30 minutes for this creation	

COFFEE & TEA

FRESHLY BREWED PLUNGER COFFEE	4.00
POT OF TEA	4.00
LIQUEUR COFFEE	12.50