



# SANCTUARY HOUSE

## RESORT MOTEL

### Entrees

<b>House made ciabatta</b> with marinated olives and sundried tomato pâté	<b>\$9.00</b>
<b>Salt and pepper sumac squid</b> with salad and lemon aioli	<b>\$14.50/\$28.00</b>
<b>Garlic prawns</b> with coconut rice, tomato concasse and coriander	<b>\$16.50/\$30.00</b>
<b>Filo parcels</b> filled with lyonnaised vegetables and Persian fetta, served with house made tomato jam and salad	<b>\$15.00</b>

### Mains

<b>Chicken parmigiana</b> - traditional crumbed chicken breast, topped with Napoli sauce, ham and melted cheese, served with chips and salad	<b>\$26.50</b>
<b>Rib eye of beef</b> – cooked to your liking, served with pommes Anna, thyme mushroom duxelles, roasted asparagus and prosciutto, with a port wine reduction	<b>\$38.50</b>
<b>Battered fish</b> of the day served with chips and garden salad	<b>\$27.50</b>
<b>House smoked chicken breast</b> served warm, with crispy shaved bacon, haloumi and croutons, served with a nectarine and hazelnut salad with an orange mustard dressing	<b>\$25.00</b>
<b>Traditional “Pad Thai”</b> – with prawn and chicken, rice noodles, fried egg, green beans, bean shoots, roasted peanuts and fried shallots (also available in vegetarian)	<b>\$26.50</b>

### Desserts

<b>Chocolate soufflé</b> served with vanilla ice cream	<b>\$15.00</b>
<b>Orange parfait</b> with almond praline and champagne sabayon	<b>\$15.00</b>
<b>White choc cheesecake</b> with a raspberry sauce and fresh cream	<b>\$15.00</b>
<b>French brie with burnt fig jam and lavosh crackers</b>	<b>\$13.50</b>