



# TOUR OF EUROPE

## ENTREE

### BRUSCHETTA

toasted ciabatta, cherry tomatoes, bocconcini, onions, olive oil and herbs with Grana Padano (v, gfo, vego)

### CHICKEN LIVER PARFAIT

cornichon, camembert, sliced baguette, housemade smoked whipped butter (gfo)

### GRAVLAX... HOUSE-CURED SALMON

dill, brown sugar and maple syrup, mustard mayonnaise, red onion, lemon and fennel (gf)

## MAIN

### STEAK, CHIPS AND PEAS

200g grain fed sirloin steak, fries and peas with green peppercorn sauce (gfo)

### PAN FRIED BARRAMUNDI

tomato, onion, olives, leeks and white beans, olive oil and smoked and salted cod linguica (gf)

### SPINACH AND RICOTTA RAVIOLI

chilli and walnut cream sauce, fava beans and asparagus, watercress (v)

## DESSERT

### SACHERTORTE

kirsch cherries, sweetened vanilla pouring cream

### EUROPEAN CHEESE SELECTION

with dried fruit and crackers

### CRANACHAN

toasted oats, honey, raspberries, cream, yoghurt and whisky (optional)



**\$48 FOR 2 COURSES**

**\$60 FOR 3 COURSES**

Available in Club Dining