

NIGHT AT THE AQUARIUM

2 COURSE DINNER MENU



ENTREES

PLEASE CHOOSE ONE (1) ITEM FROM BELOW

CROCODILE SPRING ROLLS

Crocodile mince, rice noodles and julienne vegetables in spring roll pastry with Ooray plum sauce

GRILLED HALOUMI (V) (GF)

Locally made Gallo haloumi, baby spinach, cherry tomato chopped macadamia nut and red onion salad with honey syrup

CHICKEN LIVER PARFAIT

Creamy smooth chicken livers with port wine and thyme jelly, balsamic onions and brioche crisp

CHILLI CALAMARI (GF)

Dusted calamari in chilli seasoning served with lime mayo

MAIN

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TIGER PRAWN SPAGHETTI

Sautéed tiger prawns, smoked bacon, mushroom, white wine, tossed with olive oil

CHICKEN SUPREME (FG)

Chicken breast pocketed with soft cheese on sweet corn polenta, green pea puree and pink peppercorn cream

BLACK ANGUS SIRLOIN 250G (GF)

Delicious and rich full-flavoured certified MSA premium black angus on a creamy mashed potato with sautéed leek, spinach, wild mushroom, shiraz jus and truffle mayo

PUMPKIN PENNE (V)

Roast pumpkin, balsamic onion, semidried tomato, black olives and baby spinach tossed with penne pasta and pesto

