

MENU



ON ARRIVAL

Pluto Spirits 'Sparkle'

ENTREE TASTING PLATE (V)

Mushroom arancini with black garlic aioli
Caramelized corn and leek tart with rocket salad and pine nuts
Pumpkin & fetta filo with basil pesto

CHOICE OF MAINS

PAN-SEARED CHICKEN BREAST GF/DF

Pan-seared chicken breast on roasted root vegetables
with thyme jus and broccolini

OR

BARRAMUNDI

Oven-baked barramundi, topped with a dukkha crust, with pearl cous cous,
roast red peppers, baby spinach, roast onion, and confit garlic butter

OR

BEEF MEDALLION GF

Char-grilled beef medallion, cooked medium and
served with garlic herb smashed chats, red wine jus, and pea puree

DESSERT PLATTER

Petite lemon tart with berry compote
Pavlova with double cream and passionfruit
Milk chocolate fudge topped with dulce de leche

Dietary adjustments available upon request at booking

Our staff will circulate to take your order and offer tickets into our sweep(s)
TAB facilities also available
Prizes for Best Dressed

