



## Welcome to Tuesday Night Dining in the Wardroom

\$30 for 2 Courses or \$40 for 3 Courses

### Entrée

Tempura Prawns with Thousand Island Sauce

Roasted Pumpkin Soup with Garlic Sourdough *(GF Bread Available)*

### Mains

Braised Treeton farm Beef pie with Red wine and Mustard gravy, Crispy chips and Garden salad.

Tasmanian Salmon with Whipped Royal blue potato, Steamed Garden Vegetable and Dill cream sauce. *(GF)*

Slow roasted Albany Pork Shoulder with Roast Vegetables, Steamed Broccoli, Apple sauce and Red wine jus *(GF) (DF)*

Potato and Pea ravioli with Butternut pumpkin puree, Baby Spinach leaves and Grated Parmesan Cheese. *(NF) (Vegan option available)*

### Dessert

Seasonal Fruit Salad with Berry coulis and Whipped cream *(GF) (NF)*

Trio of Cheesecake **(Blueberry, Pineapple and Mango)** with Berry coulis

Baked Plain Scones with Strawberry Preserve and Whipped Cream

Our Chefs would be delighted to cater to your dietary requirements.  
Please advise our staff so we can make sure we meet your needs.