

# Whitewater Set Lunch Menu

## Entrée

Bruschetta 2 ways: 1 classic tomato with bocconcini and basil and 1 smoked salmon with cream cheese (v)

Five spiced squid served with fried noodles, bamboo leaf garnished with fried lemon grass and red chilli and tofu wasabi and miso balsamic dips

Roast chinese duck with housemade pancakes, shallots, cucumber and plum hoi sin

## Mains

Vegetarian spaghetti with olive oil, pesto, olives, fresh basil, semi dried tomato, and mushrooms, topped with goat cheese

Crispy skinned Barramundi with Pappardelle pasta, crab meat, heirloom capsicum and a saffron infusion. Served with passion fruit puree and finished with beetroot chips

Grain fed beef medallion (served medium) 250g filet served with cocktail potato, baby onions and our homemade basting sauce

## Tea or Coffee

## Dessert

Dessert tasting plate to share