



3 course Dinner \$69

Entrée

Seared Sea Scallops, chorizo and capsicum friand, olive crumbs, rocket, saffron oil

Crème Dubarry, cauliflower and leek soup, crispy bacon, Roncari crumbs (gf)

Slow Braised Pork Belly, Calvados and apple compote, pickled red cabbage, jus (gf)

Lemon, Thyme and Goats Cheese Arancini, truffle scented mayo (gf)

Sentinel's Tartare, grilled bread, your choice of beef, fish or tomato and avocado (gf)

Mains

200g Local Beef Eye Fillet, served with fries or Paris mash, sautéed spinach, oyster & field mushrooms with your choice of: port jus or black pepper & brandy sauce (gf)

Grilled WA Line Caught Market Fish, lemon and parsley potatoes, broccolini, beurre blanc (gf)

Tagliata Italian Beef Salad, grilled chateau brilliant cut thinly sliced on rocket, red onion and parmesan salad, lemon and olive oil dressing (gf)

Angel Hair Pasta, blue swimmer crab, asparagus, tomato concasse, chilli and parsley in lemon butter sauce

Butternut Squash Parmesan Risotto, with baby spinach, pine nuts and gorgonzola (v. gf. ve.o.) with your choice of: crispy skin chicken thigh or prawns or field mushrooms

Chateau Brilliant for 2 (+\$29)

500g Chateaubriand, Paris mash, fries, sautéed spinach, oyster & field mushrooms, broccolini, capsicum puree and almonds, port jus and black pepper & brandy sauce (gf)

Desserts

Vanilla Bean Crème Brûlée, almonds crumbs, raspberry sorbet (gf. v.)

Apple Tarte Tatin, served warm with vanilla ice cream, whipped cream (v.)

Rich Chocolate & Hazelnut Brownie, raspberry coulis, strawberries, vanilla ice cream (v.)

Choice of one cheese, served with muscatels, pear, walnuts, baguette and butter (v. gfo.)