

FURNEAUX LODGE 2018

Summer dinner menu 6pm-9pm

Entrees

Soup of the day

Served with sourdough & garlic infused olive oil - gf*/df/v \$16

Mushroom Pate, toasted sourdough, garden pickles, pinot noir cranberry jelly \$17

Mussels mariniere, white wine, garlic & shallots, toasted ciabatta \$17

Mains

Grilled Sirloin steak, crushed potatoes, seasonal greens, shallot wine jus \$38

Miso glazed Ora King Salmon fillet, cannellini beans, garden vegetables, salsa verde,
snow pea tendrils \$37

Moroccan lamb rump, roast vegetable couscous, beetroot hummus, tzatziki \$38

Pan fried gnocchi, roast butternut puree, wilted spinach, pine nuts, little river blue vein,
sage burnt butter \$29

Desserts \$16

Coconut rice pudding, citrus caramel syrup, fresh berries, nut crumb

Tiramisu affogato

Hot chocolate date sponge, praline cream & vanilla bean ice cream