

# The Dining Room

## **GRAZING MENU**

### **STARTERS**

Rustic garlic ciabatta bread

Antipasto platter with cultured meats, cheeses, and marinated olives

### **ENTRÉE**

Garlic prawns sautéed in white wine and tomato sugo

Flamed grilled calamari with lemon, romesco and garlic aioli

### **MAIN COURSE**

Duo of Ravioli with truffle butter and pecorino

Pork and veal ragu with orecchiette

TEYS certified premium black Angus scotch fillet with chimichurri

Green salad with fennel, citrus and blue cheese

Sautéed seasonal greens and roast new potatoes

### **DESSERT**

Sticky date pudding with butterscotch sauce & vanilla bean ice cream

Espresso coffee & selection of assorted teas

*Available Monday to Friday*