

CARSS PARK CAFÉ & GRILL

Dinner – Sample Menu

Two courses - \$ 36

Three courses - \$ 47

BYO on Thursday evenings - \$3.5 per person

Caramelised onion tart with rocket, cherry tomatoes and goats cheese

Crispy squid salad with bocconcini, baby spinach and roast capsicum

Seared scallops with a shredded pork belly and green mango salad

Air dried beef bresolla served with witlof, lemon, fresh date
and extra virgin olive oil

Asparagus and eggplant linguini
with capsicum and fetta, chilli and pine nuts

Pan-fried Jewfish
on a bed of chickpeas, tomato petals and baby eggplant, served with basil pesto

Grilled marinated chicken
with roast tomato and fennel, served with olive tapanade

Duck breast
with wilted spinach and spiced blood plums

Char grilled pork medallions
served with a fresh citrus and almond relish served on soft polenta

Grilled sirloin of beef
served on broccolini with red wine and Swiss brown mushroom sauce

A trio of mango, strawberry and lemon gelato

Creamy rice pudding with candied orange, crushed almonds and fresh mango

Rich chocolate mousse with poached strawberry and rhubarb compote

Vanilla bean and cinnamon crème brulee

A selection of Australian cheese
served with fresh pear, walnuts and crackers