

# Sassafras Creek

## DINNER MENU

### Entrée

Light cream soup of pontiac potatoes with grilled chili oil scallop and salmon caviar	\$15
Smoked Grimaud duck breast with apple leek salad and green tomato chili jam	\$16
Sweet corn blinis with roasted red capsicum and sour cream	\$16
Salmon terrine with fennel orange salad and truffle mayonnaise	\$17

### Main

Dorrigo pepper marinated Grimaud duck breast with blue berry balsamic jus sautéed leek and sweet potato mash	\$32
Pan seared pork loin on vodka mushroom sauce with roasted tomatoes and spinach "spätzle"	\$28
Char grilled grass fed sirloin steak with "blue cheese crust, port wine reduction chives carrots and parsley chats	\$30
Prosciutto wrapped chicken "Involtni" on tomato basil spaghetti and watercress garnish	\$28
Poached monk fish filet with saffron spinach, truss tomatoes and black squid ink rice	\$31
Grilled zucchini with mozzarella filling on red wine radicchio risotto and rocket sauce	\$26

### Dessert

Hot apricot dumpling with vanilla sauce and apricot compot	\$13
Blueberry chocolate tart with blueberry coulis and cream	\$13
Porcini and white chocolate mousse in dark toffee cannelloni with mango salsa	\$13
Local peach panna cotta with marinated strawberries	\$13

### Tea and Coffee

\$4

**Complimentary ciabatta with Pukara lemon olive oil and blackcurrant vinegar is served**

**BYO wine - \$8 per bottle**