



# Guineas Restaurant

## Sample Menu

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### ENTRÉE

Premium Sydney Rock oysters (6) served with caramelised eshallot and cabernet vinaigrette (gf)

BBQ glazed beef short rib with Asian coleslaw, baby leaves and mustard dressing (gf)

Baked haloumi and green asparagus salad, basil pesto dressing (gf,v)

Pyrenees lamb fillet with creamed ricotta, scorched bay onion, crushed peas and smoked paprika aioli (gf)



### MAIN COURSE

140 day grain fed beef tenderloin, horseradish potato puree, pickled carrots and red wine jus (gf)

Free range corn fed chicken supreme on cauliflower puree with zucchini ribbons, watercress, fetta and brown chicken jus (gf)

Roasted eshallot and baby leek risotto with butternut pumpkin, herbs and parmesan crisp (v)

Barramundi fillet "Nicoise style" with baby beans, potato, olive and tomato, salsa verde dressing (gf)



### DESSERT

Vanilla brûlée with blueberry compote and lemon curd (gf)

Dark chocolate tart, macerated strawberries and cinnamon cream

Strawberry panna-cotta with chocolate sponge and fresh berries  
(gf available on request)

Australian cheese plate with crisp-bread and dried fruit

**Owners Special** – Main course plus complimentary beverage on arrival for \$35 or Two course plus complimentary beverage on arrival for \$50

Kindly advise your Event Manager in advance of any food allergies or intolerances. All dishes may contain allergens.

Minimum of 10 People per menu choice (leased Suite holders only)

Enhancement menu is available for you to add to your menu selection only