

• MENU •

ENTRÉE

Soup of the Day

MAIN COURSE

Pan Seared Atlantic Salmon
with Citrus Hollandaise

~

Grassfed Porterhouse
served Medium Rare with Wild Pepper Jus

both served with Seasonal Vegetables

DESSERT

Chocolate Fondant Cake
with Madagascar Vanilla Bean Ice Cream

Our menu is crafted to reflect the freshest and highest quality produce available,
which may result in occasional variation to our dishes.

Please inform our team of any specific requirements.

Thank you
Murray Princess

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MAIN COURSE

House Made Quiche
with Smokey Bacon, Spinach & Sundried Tomato finished with a
Beerenburg Relish & Fresh Salad

~

Chargrilled Chicken Salad
with Roasted Pumpkin & Capsicum, Fetta, Spanish Onion, Pinenuts &
Finished with A Green Goddess Dressing

DESSERT

Sticky Toffee Pudding
with Caramel Sauce and Rum & Raisin Ice Cream

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MAIN COURSE

Charred Pork Cutlet
with Apple & Fennel Sauce

~

Braised Lamb Rump
with a Minted Jus

both Served with Seasonal Vegetables

DESSERT

Chocolate, Amaretto & Berry Mousse
finished with an Amaretti Biscuit

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MAIN COURSE

Butchers Cut of the Day
with Pan Jus

~

Oven Baked Chicken Breast
with a White Wine & Sage Sauce

both served with Seasonal Vegetables

DESSERT

Chocolate Ganache Tart
finished with Salted Caramel Whipped Cream

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ENTRÉE

Carrot and Ginger Soup infused with Geraldton Wax
served with Pale Ale Damper

MAIN COURSE

Lemon Myrtle Crusted Murray Cod
with Beurre Blanc Sauce

~

Herb Crusted Lamb Eye Loin
with Native Pepper Berry Jus

both served with Seasonal Vegetables

DESSERT

Apple and Quandong Crumble
served with Plum Infused Ice Cream

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MAIN COURSE

Porchetta

Authentic Italian Pork Roast with a Cranberry Glaze

~

Oven Roasted Chicken Thigh
with a Zesty Gremolata

both served with a hearty Ratatouille

DESSERT

House Made Banana Bread
with Cinnamon Whipped Cream

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MAIN COURSE

Slow Braised Beef Short Rib
with a Rich Red Wine Jus

~

Roasted Duck Breast
with an Orange Sauce

both served with Seasonal Vegetables

DESSERT

Baked Cheesecake
with Kahlua Mascarpone & Chocolate Coffee Sauce

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MAIN COURSE

French Style Beef Cassoulet
with Poached Egg & Crusty Bread

~

Spencer Gulf Prawn Nasi Goreng
with House Made Satay Sauce

DESSERT

Mypolonga Apricot Frangipane
with Berry Compote

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MAIN COURSE

Moroccan Chickpea Tagine
with Lemon Cous Cous

~

Tuscan Style Chicken Lasagna
with a Fresh Petit Salad

DESSERT

Adelaide Hills Pear Tart
with Fresh Whipped Cream & Raspberry Coulis

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MAIN COURSE

Oven Baked Barramundi
with Orange Beurre Blanc

~

Grass Fed Eye Fillet
cooked Medium & served with a rich Bordelaise Sauce

both served with Seasonal Vegetables

DESSERT

House Made Banoffee Pie
layered with Caramel, Fresh Banana Slices, Whipped Cream &
Chocolate Shavings

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