



Sample Lunch/ Dinner Menu



2 COURSE LUNCH OPTION- 3 COURSE DINNER OPTION

Entrees

Spinach Ricotta Ravioli with butternut puree, fried sage macadamias and browned butter **V**

SYC signature seafood chowder, served in a golden puff pastry vol au vent

Warm peppered rib fillet steak salad with crispy potatoes, vine tomatoes, spinach onion, mixed leaves **DF**

Mains

Chicken supreme stuffed with chorizo and mozzarella, served with potato rosti, capsicum coulis and rocket

Macadamia crusted barramundi fillet, served with baby potatoes, seasonal vegetables and lemon butter sauce

Red wine Braised Lamb Shank, serves with parmesa polenta, spring peas and herbed gremolta **GF**

Desserts

Peach and toasted almond crumble with vanilla custard

Chocolate tasting plate

Selection of farmhouse Australian cheeses with crackers and lavosh

V- Vegetarian

GF- Gluten Freindly

Served with a Beer or Wine