

# SEVEN STARS

HOTEL

## Entrée

### Lamb Koftas

Warm pearl cous cous, mushroom, tomato and baby spinach salad, topped with citrus yogurt (GFA)

### Spencer Gulf Baby Octopus

Marinated and chargrilled, served on a frisse, feta, red onion and chorizo salad (GF)

### Sweet Potato & Goats Cheese Croquettes

Served with a spiced tomato chutney and caramelised onions

## Main

### Atlantic Salmon Fillet

Pan-seared and served with kipfler potatoes and a rocket and soft herb salad, finished with a minted pea puree (GFA)

### 300g MSA Porterhouse

Chargrilled medium and served with Tuscan-style roast potatoes, chimichurri and charred broccolini (GFA)

### Herb Marinated Chicken Kiev

Free range chicken pan-seared and served with a baby spinach, red onion, bocconcini and cherry tomato salad, finished with a capsicum and semi-dried tomato verde (GF)

## Dessert

### Peanut-Butter Semifreddo

With a pistachio praline and Frangelico chocolate sauce (GF)

### Sticky Date Pudding

With a salted caramel sauce, candied walnuts and pouring cream

### Cheese Plate

Brie and Jarlsberg, Lavosh crackers, fresh & dried fruit and Maggie Beer quince paste (GFA)

GF = Gluten Free, GFA = GF available on request

Please notify our staff of any dietary requirements or allergies when ordering