

# SEVEN STARS

HOTEL

## Entrees

### Wild Mushroom Arancini

Fried enoki, truffle oil, garlic aioli, fried basil, porcini salt

### Lemon and Chive Sea Scallops (GF)

White bean hummus, roasted vegetable medley, rocket, citrus vinaigrette

### Garden Vegetable Terrine (V) (GF)

Roasted vegetables, quinoa, almond ricotta, fried basil

## Mains

### 250g Grain-fed SA Porterhouse (GF)

Chargrilled medium with potato-pancetta medley, dried Roma tomato, broccolini, salsa verde

### Atlantic Salmon Fillet (GFA)

Pan-roasted, puy lentils, wasabi aioli, rocket, salmon roe, red onion, kipfler potato

### Mediterranean Chicken Kiev (GFA)

Pan-roasted, citrus yogurt, maple Dutch carrots, broad beans, pearl cous cous

## Desserts

### Local Cheese Plate (GFA)

Double-brie, smoked cheddar, Maggie Beer quince paste, dried fruit

### Key Lime Cheesecake

Macerated strawberry, chantilly cream, peanut praline

### Mango Pana Cotta (GF)

Orange and sage coulis, fairy floss, tropical-fruit salsa

GF = Gluten Free, GFA = GF available on request

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