



LB'S

## Table d'Hôte

### Entrée

Bruschetta with vine ripened tomatoes and bocconcini

Caesar salad - traditional  
...with grilled king prawns and avocado  
...with Peri Peri chicken

Seafood cannelloni with grilled scallops and panang curry sauce

### Main Course

Cape grim beef tenderloin with potato and spinach roesti and porcini butter

Organic chicken scallopini with mushroom, green peppercorn and  
tarragon sauce with dauphinoise potatoes

Linguine with pesto, semi dried tomatoes, asparagus and rocket

Fish of the day with lemon aioli, steak chips and salad

### Dessert

Chef's dessert of the day

Hot chocolate pudding with vanilla and pomegranate gelato,  
lime and pistachio crème anglaise (20 minute wait)

Sorbets and ice creams with berries and Maltesers

King Island cheese selection with quince paste