



DINNER MENU

SANCTUARY  COVE GOLF®

TO START/SHARE

Toasted sourdough with confit garlic butter and smoked salt		8.0
Chicken liver pâté with cornichons and relish served with lavosh crackers	GFO	12.0
6 oysters with caramelised lime and cucumber mignonette	GF	25.0

ENTRÉES

Grilled Asparagus	V, GF	16.0
Grilled asparagus served with tomato sugo, fresh arugula, béarnaise and a lemon myrtle and parmesan crumble		
Calamari	GFO	15.0
Szechuan pepper calamari served with spicy mayo and kaffir lime		
Chinese Pork Belly		17.0
Slow cooked pork belly in Chinese master stock served with fried shallots, enoki mushrooms and soy broth		
Beef Carpaccio	GF	17.0
Cape Grim beef carpaccio topped with caramelised garlic purée, sesame crisps and salsa verde		
Soft Shell Crab		18.0
Tempura soft shell crab with grilled garlic and chilli served with a juniper berry and ginger glaze		

MAINS

Braised Lamb Shoulder	GF	35.0
Served with smoked eggplant purée, pickled mushrooms, charred leeks, garlic chips and jus		
Cape Grim Eye Fillet	GF	37.0
200g eye fillet served with crispy polenta cake, blistered cherry tomatoes, sautéed spinach and chasseur sauce		
Cape Grim Rib Fillet	GF	45.0
300gm rib fillet served with sautéed wild mushrooms, pea purée, grilled potatoes and jus		
Fish of the Day		MP
Chicken Breast	GF	28.0
Pan roasted chicken breast served with a corn purée, red pepper dressing and a radish, orange and fennel salad		
Pappardelle Pasta	V	27.0
With sautéed broccolini, asparagus, cherry tomatoes, extra virgin olive oil, fresh herbs and shaved parmesan		

SIDES

Mixed steamed vegetables tossed in confit garlic butter and fresh herbs	GF, V	9.5
Grilled Kipfler potatoes with caramelised onion and a buttermilk dressing	GF, V	9.5
Radish, fennel, orange and rocket salad	GF, V	9.5
Sautéed Asian vegetables in soy and sesame sauce	V	9.5

DESSERTS

Peanut Butter Parfait	<i>GF</i>	12.5
Chocolate gelato, toffee sauce and caramelised banana		
Lime Cheesecake		12.5
Served with citrus praline, candied pineapple and coconut sorbet		
Apple Beignet		12.5
With caramel fudge sauce, calvados anglaise and vanilla bean ice cream		
Cheese Plate	<i>GFO</i>	18.0
Mixed cheese platter served with fresh and dried fruits, fruit paste and lavosh crackers		

DESSERT ACCOMPANIMENTS

Dessert Wine	glass	Port and Cognac	glass
Sandalford Late Harvest	9.0	McWilliam's Port	5.0
Josef Chromy Botrytis Riesling	11.5	McWilliam's Royal Reserve Muscat	9.0
		Penfolds Club	9.0
		Galway Pipe	12.0
Liquor Coffee		Penfolds Grandfather	17.0
Affogato (choice of)	14.0	Courvoisier	17.0
Tia Maria, Kahlua, Frangelico, Baileys		Hennessy XO	40.0
Irish Coffee – Jameson	12.0	Louis XIII	60.0
Mexican Coffee – Kahlua	12.0		
Jamaican Coffee – Coruba	12.0		
French Coffee – St Remy	12.0		

GF: Gluten free

GFO: Gluten free option available

V: Vegan

VO: Vegan option available