



Casuarina

RESTAURANT & COUNTRY INN

MAINS

\$39

Fillet Mignon (Gluten Free)

Beef fillet wrapped in bacon served on a crushed chat potato cake
Steamed broccolini and a mushroom compote

Tasmanian Salmon

Topped with a prawn mousse wrapped in filo and oven baked
Served with wilted baby spinach and a herb risotto timbal and lemon myrtle burre blanc

Confit Cornfed Chicken Supreme (Gluten Free)

On char-grilled asparagus roasted sweet potato mash and a pesto cream sauce

CASUARINA Flambe`s

(Gluten Free)

A speciality of Casuarina Estate, prepared at your table for two, three or more.
Casuarina banquet style can also be served for your liking

Jambalaya

\$95

A New Orleans inspired dish with chicken, prawns, ham, chorizo sausage and rice

Chilli Lobster & Prawns

\$120

A classic Singaporean recipe, lobster bisque, coconut cream, basil, coriander,
ginger, lemongrass, black beans & chilli prepared hot or mild as you like

Thai Style Chicken & Prawn Curry

\$90

King Prawn cutlets & chicken thigh fillets in a rich Thai curry, lemongrass
flavoured coconut sauce, coriander, basil, kaffir lime leave & chilli served with steamed rice

Hermitage Hunter Beef

\$90

Grain-fed beef medallions, double smoked speck, mushrooms, rich red wine glaze
& a splash of cream served with seasonal vegetable & buttered potato mash



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DESSERTS

\$17.00

Tasting Plate

Dark Chocolate mousse served in a chocolate cup
Vanilla bean Panna cotta topped with Persian fairy floss
Italian doughnut filled with a choc Ganache with a rich caramel sauce

Souffle De Jour

(please allow 20 minutes)

Peppermint crisp Brulee (Gluten Free)

Served with Choc Fudge ice-cream berry compote and Almond wafers

Lemon and Lime Citrus tart

Served with a zesty masquapone cheese and mixed berry compote

Or

Cheese Plate for One (Gluten Free)

Local cheeses with quince paste, Muskatels Grapes and Lavosh (Gluten Free)

Flambe

\$39.00

Crepe Suzette for Two

Accompanied by

Flambe Orange Segments and served with Ice Cream

Fresh Strawberry Crepe for Two

Flambe with a Strawberry Sauce and Vanilla Bean Ice Cream