



THE GRILL

AT THE ESTATES

FIXED DINNER MENU

2 COURSE: BBD\$110.00

APPETIZERS

Deep Fried Crab Cake

Thai Coconut Red Curry, Tomato & Cilantro Salsa

Crispy Coconut Shrimp

Red Cabbage Slaw, Thai Green Chili

Smoked Chicken & Wild Mushroom

in a Puff Pastry Case, Creamy Pesto Sauce

MAINS

Atlantic Salmon (Pan Seared/Grilled)

Garlic Mash, Sautéed Spinach, Lemon Butter Sauce

Herb Crusted Rack of Lamb

Rustic Truffle Mash, Sweet Pea Purée, Red Wine Jus

Cajun Rubbed Pork Tenderloin

Pumpkin Infused Sweet Potato Mash, Stewed Fruit Compôte

Pan Seared Duck Breast

Sweet Potato Ginger Mash, Roasted Vegetables, Raspberry Coulis

Char Grilled 10oz Steak

Sautéed New Potatoes, Roasted Vegetables

CHOICE OF CUTS: Striploin or Ribeye

PRICE INCLUSIVE OF VAT & SUBJECT TO 10% SERVICE CHARGE