

# waterfront

# Wolfies

## Waterfront & Wolfies Menu 2

### entrée

sliced smoked salmon with lemon, shallots, baby herb & brioche  
air dried hams & salamis with marinated figs, melon & sun dried tomato relish  
sashimi of tuna & kingfish with soy jelly, mirin & wasabi mayonnaise  
beef tartar & caper relish served with toast & horseradish sauce  
prawn cocktail - cooked prawns & baby leaves with tomato & vanilla mayo

### main

grilled fillet of Angus beef & prawn toastie with potato-cheese fritter & Madeira jus  
seared tuna steak 'Nicoise', green bean, potato & olive salad with soft poached egg  
handmade gnocchi with crayfish & prawns in a mascarpone & tabasco sauce  
lemon & basil infused barramundi fillet with green peas, prosciutto & lemongrass sauce

### *vegetarian alternatives*

a tasting of seasonal vegetable risotto  
- slow roasted & with a tagine of seasonal vegetables served with accompaniments  
handmade ricotta gnocchi with gorgonzola & walnut cream sauce,  
smoked tomato & basil confit

### desserts

white chocolate mousse with raspberry coulis in a dark chocolate teardrop & with cointreau syrup  
date & pecan pudding served with butterscotch sauce & vanilla ice cream  
classic white chocolate & cherry trifle with seasonal berries  
citrus tasting - glazed lemon tart, mile high lemon pie, & campari jelly  
black forest pannacotta & marinated cherries served with raspberry coulis

tea & coffee served with chocolates  
gelato & sorbet selection available for children