

# PICNIC POINT

where Toowoomba meets

## SET DINNER MENU

Please pre-order 2 items from each course for **alternate service**.

**Canapés - Chefs Choice** **\$15.60**

**Entrees** **\$18.50**

Soup of the day

Mediterranean vegetable stack w/ basil pesto & balsamic reduction

Moroccan spiced lamb fillet served w/ grilled eggplant, rocket & harissa infused yoghurt dressing

Salt & chilli soft shell crab, crispy fried & served on a citrus & watercress salad

**Mains** **\$35.50**

Chargrilled eye fillet w/ pomme anna, snap peas & shiraz butter *G*

Fresh fish of the day w/ caponata & kipfler *G*

Sage roasted chicken breast served w/ garlic/herb mash & wild mushroom cream *G*

Barkers Creek pork cutlet served w/ warm salad of cumin roasted pumpkin, sweet potato & Manzanillo olives *G*

**Desserts** **\$14.00**

Apple & rhubarb crumble w/ vanilla bean parfait

Vanilla bean crème brûlée w/ cinnamon pistachio biscotti

Flourless Chocolate torte served with prune & brandy semi freddo

Belgian waffle w/ Cointreau soaked berries, toasted macadamias & caramel parfait

### **Terms & Conditions**

**One account per table.**

This menu is available in our Cafe and The Cellar room (\$250.00 room hire) during Cafe trading hours. Group Bookings must be made in advance with menu options advised at least **two (2)** days prior to booking. Final numbers must be confirmed **twenty-four (24)** hours prior to booking and this will be the minimum number of people billed for. For bookings outside of our trading hours a minimum spend of \$1200.00 is required. A 15% surcharge applies on all Public Holidays.

*G - Gluten Free    V - Vegetarian*

