



# SANCTUARY HOUSE

## RESORT MOTEL

### Entrees

(V) House made artisan bread with toasted brioche, olive oil, marinated olives and sundried tomato pâté (for two)	\$12.50
(V) House made garlic bread baked in tin foil (for two)	\$12.50
Salt and pepper sumac squid with salad and lemon aioli	\$14.50/\$28.00
(V) House made falafel with roasted eggplant “babaghanoush” and pickled marinated vegetables	\$12.50/\$22.00
Garlic prawns with coconut rice, tomato concasse and coriander	\$16.50/\$30.00
(V) Crispy silken tofu with pumpkin, perennial vegetables, bean shoots and coriander	\$12.50
(V) Authentic Vietnamese spring rolls filled with vermicelli and sliced vegetables, served with homemade spicy peanut satay, iceberg lettuce and fresh tomato	\$12.50/\$23.00

### Mains

Chicken parmigiana- traditional brioche crumbed chicken breast, topped with champagne ham, smoked tomato fondue, mozzarella and manchego cheese, served with chips and salad	\$26.50
Chargrilled sirloin 300g – aged, grain-fed with pommes croquettes, fresh asparagus, thyme mushroom duxelles, puff pastry fleuron, sauce Cumberland and confit shallot	\$38.50
(V) Authentic Greek vegetable moussaka with smoked tomato fondue	\$28.00
Crumbed fish of the day coated with brioche breadcrumb, served with house made tomato relish and tartare sauce, chips and garden salad	\$27.50



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**House smoked chicken breast** served warm with crispy shaved bacon, haloumi croutons, served with a nectarine and hazelnut salad with an orange mustard dressing **\$25.00**

**French Toulouse sausage** with quatre épices, mustard cream potato mash, marinated beans, broad bean chips and puy lentil jus **\$25.00**

**(V) Traditional "Pad Thai"** – rice noodles with chicken and prawn, fried egg, green beans, bean shoots, roasted peanuts and fried shallots (also comes as vegetarian) **\$26.50**

**(V) House made gnocchi** with Sanctuary House homegrown basil pesto, fresh mussels, scallop and chargrilled prawn (also comes as vegetarian) **\$28.00**

**Authentic southern Indian chicken Tikka Masala**, with coconut rice, house made roti bread, cauliflower pakoras, sumac yoghurt, tamarind jam, and a cucumber, tomato and red onion salad **\$25.50**

### Desserts

**White choc cheesecake** with raspberry sauce, fresh raspberries and cream **\$15.00**

**Bruléed lemon tart** with mini meringue, vanilla bean ice cream and passionfruit sauce **\$15.00**

**Choco-flan "impossible"** –magic Mexican chocolate cake with a layer of crème brulée, served with a goats milk caramel, fresh cream and toasted almonds **\$15.00**

**Real Kiwi pavlova** with mixed berry chillabousse, passionfruit jelly, kiwifruit coulis, Belgian dairy milk chocolate , caramel toffee and fresh cream **\$15.00**

**One whole Black forest gâteau for one** made à la minute **\$15.00**

**Big bowl of ice cream** with a selection of: boysenberry, orange, vanilla, almond nougat, with toppings of giant gummie teddy bears, pistachio macaroon, fudge sauce, berry sauce and fresh cream **the lot \$15.00**

**French brie** with fresh fruit, muscatel grapes, burnt fig jam and lavosh crackers **\$13.50**  
sauce