



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
Fried calamari with preserved lime, brioche croutons, semi-dried tomato, crumbled fetta and lemon aioli	\$15.00/\$28.50
(V/GF) House made falafel with roasted eggplant “babaghanoush” and pickled marinated vegetables	\$12.50/\$22.00
(G/F) Garlic prawns with coconut rice, tomato concasse and coriander	\$17.50/\$32.00
Deep fried cigars filled with chicken, fetta and spinach, with a preserved lime crème fraiche and house relish, decorated with fresh flowers and herbs from our garden	\$13.50
(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 Steve’s butcher’s ham, smoked tomato fondue, mozzarella and manchego cheese, served with chips and salad	\$27.00
Chargrilled sirloin 300g – aged, grain-fed with pommes croquettes, fresh asparagus, thyme mushroom duxelles, puff pastry fleuron, sauce Cumberland and confit shallot	\$43.00
(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



SANCTUARY HOUSE

RESORT MOTEL

House smoked chicken breast served warm with crispy shaved bacon, haloumi croutons, served with a nectarine and hazelnut salad with an orange mustard dressing \$27.00

(G/F) French Toulouse sausage with quatre épices, mustard cream potato mash, marinated beans, broad bean chips and puy lentil jus \$25.00

(V/GF) 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

House made chicken thyme ravioli with foraged pine mushroom velouté, fresh shaved truffle and parmigiano reggiano \$30.00

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 \$26.50

Desserts

Bruléed blood orange tart with baklava ice cream, house made Turkish Delight and fresh cream \$16.50

Banana toffee pudding with vanilla bean ice cream and caramel sauce \$16.50

Sanctuary's own black forest brownie: sour cherry brownie with yoghurt ice cream, blueberry compote, raspberries and Belgian dark set chocolate \$16.50

Chocolate hazelnut biscotti cheesecake with chocolate sauce and fresh cream \$16.50

(G/F) Asian crème brûlée: kaffir lime leaf tapioca with Frank's green mango compote and lime ice cream \$16.50

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