



# 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
(GF) Garlic prawns with coconut rice, tomato concasse and coriander	\$17.50/\$32.00
(V/GF) Authentic Vietnamese spring rolls filled with vermicelli and sliced vegetables, served with homemade spicy peanut satay, 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	\$27.50
Chargrilled sirloin 300g – aged, grain-fed with pommes croquettes, fresh asparagus, thyme mushroom duxelles, puff pastry fleuron, sauce Cumberland and confit shallot	\$44.00
(V) Authentic Greek vegetable moussaka with smoked tomato fondue	\$28.00
Crumbed barramundi fillet coated with brioche breadcrumb, served with house made tomato relish and tartare sauce, chips and garden salad	\$27.50
Fresh gnocchi with mushrooms, red onion, marsala wine, garden herbs and turkey medallions	\$30.00
House smoked chicken breast served warm with crispy shaved bacon, haloumi croutons, served with a nectarine and hazelnut salad with an orange mustard dressing	\$32.00
(G/F) French Toulouse sausage with quatre épices, mustard cream potato mash, marinated beans, broad bean chips and puy lentil jus	\$26.50



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(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

Authentic southern Indian chicken Tikka Masala, with coconut rice, house made roti bread, cauliflower pakora, sumac yoghurt, tamarind jam, and a cucumber, tomato and red onion salad (sliced green chilli optional) \$26.50

### Sides

Bowl of chips, salad, or steamed vegetables \$7.50

### Desserts

Mexican magic cake with goats milk caramel, fresh cream, Belgian dark set chocolate and toasted caramelised pecans \$18.50

House made crème fraiche ice cream of crushed macarons with four fruit flavours: blueberry, orange, raspberry and passionfruit \$18.50

Lemon curd pudding with smoked pineapple sorbet, hazelnut praline pannacotta and mandarin kings lace \$18.50

Mixed petit-four of Mexican magic cake, macaron ice cream, lemon curd pudding and Middle Eastern Chantilly with rose water marshmallow \$30.00

French brie with fresh fruit, muscatel grapes, burnt fig jam and lavosh crackers \$14.50