

Credo Café | Restaurant | Lounge

3 course set menu \$29.50

ENTREES \$13

Snails served in the shell with garlic parsley butter

Salt and pepper squid with chilli lime sauce

French onion soup served with cheese crouton

Sautéed mushrooms on brioche

Duck liver pate with red wine and orange glaze

Baby leaf salad with grilled scallops (Extra \$6)

Garlic prawns cooked in lemon and white sauce (extra \$6)

MAINS \$26

(Served with seasonal vegetables)

Chicken breast fillet served with honey mustard sauce

Pork tenderloin served with mushroom sauce

Grilled Atlantic Salmon fillet with rocket pesto

Whole trout roasted with lemon and parsley butter

Risotto with roasted kumera, goats cheese, pinenuts and spinach

Kangaroo fillet served rare with a native plum sauce

Beef fillet with green peppercorn sauce (Extra \$8)

SIDES

Fries 6/ Garden Salad 7/ Garlic bread 5/ Kumera Chips 7

DESSERTS \$13

Vanilla bean pannacotta served with a mixed berry sauce

Homestyle chocolate mousse

Tasmanian brie with crackers and dried fruits

Apple crumble served with vanilla icecream (Extra \$2)

Coconut pie served with vanilla ice cream (Extra \$2)

BYO (BOTTLED WINE ONLY) \$5 PER BOTTLE/2.5% SURCHARGE FOR AMEX