

## *VenU Restaurant*

### **Dinner Table d'Hote menu**

2 courses \$ 45

3 courses \$ 55

#### **Entrée**

San choy Bow with pork, water chestnut, oyster sauce and bean sprouts (GF)

Mushroom arancini, tomato relish, aioli and rocket salad (V)

Smoked salmon and lemon myrtle tart, frisée and citrus pearls

#### **Main course**

Chicken saltimbocca, sage, prosciutto, pumpkin puree, charred broccolini and sage jus (GF)

Tuna Niçoise salad, green beans, potato, egg, tomato, olives and dressing (GF)

Pasta of the day

Beef sirloin steak with Bearnaise sauce salad and fries (GF)

#### **Dessert**

Frangipane and blueberry tart, cream and berry syrup

Steamed chocolate pudding, mocha sauce and coffee ice cream

Peach melba with a twist (GF)

Menu subject to change

V - Vegetarian VO - Vegetarian option VG – Vegan

GF - Gluten free GFO - Gluten free option