# Piamond House Heritage Restaurant MENU

## ENTRÉES

#### Bread

Garlíc Bread or Herb Bread \$6.00

#### Coriander Prawns

Served with Avocado Salsa and a Lime, Chilli & Ginger Ice Cream \$18.50 / \$31.00

#### Thai Scallops

Cooked in Home Made Sweet Chilli Sauce with Wilted Spinach \$16.00 / \$29.00

#### Homemade Deep Fried Duck Spring Rolls

With Black Cherry Dipping Sauce \$14.00 / \$26.00

#### Twice Cooked Cheese Souffle

With Mango \$16.00 / \$29.00

#### Thai Duck Salad

Freshly Roasted Aromatic Duck Served with a Red chilli Dressing \$16.00 / \$29.00

#### MAINS

## Oven Baked Snapper Fillet

With Black Beluga Lentil \$30.00

#### Bush Dust Kangaroo

Served with Mashed Potato and Vegetables \$30.00

## Grilled Black Angus Scotch Fillet

Cooked to your liking with Chunky Chips, your choice of Salad or Vegetables and Pepper or Mushroom Sauce \$45.00

#### Pan Fried Eye Fillet

Served with Waffles & red Wine Jus \$45.00

#### Lamb Biryani

With Roti \$28.00

#### Twice Cooked Belly Pork

With Sweet Potato Mash & Pork Jus \$28.00

#### Hoisin Marinated Duck

With Chilli Onion Tartlets \$30.00

#### DESSERTS

#### Lime Cheesecake

Served with Cream and Ice Cream \$12.50

## Sticky Date Pudding

Served with Butterscotch Sauce and Vanilla Ice Cream

## Deconstructed Black Forest Trifle

Chocolate Mousse, Black Cherries and Chocolate Cake \$12.50

## Maple Syrup Crepes

With Ice Cream \$12.50

#### Afterthoughts

Tea, Espresso Style Coffee or Hot Chocolate served with After Dinner Chocolates 1000 FO WEST

Sunday and Public Holiday Surcharge +10% Room Service Fee - \$5 Cakeage - \$2/person No Splitting of Bills - 1 bill per table