

Quiessence guesthouse winter dinner menu

entrees: \$15

- ❖ butternut pumpkin soup with seeded breadroll
- ❖ pan fried crumbed whiting fillets
- ❖ spinach & ricotta ravioli with tomato cream sauce

mains: \$30

- ❖ greek roast lamb with lemon mint yoghurt, baked vegetables, homemade tomato sauce & fresh greens
- ❖ mediterranean penne with tomato, eggplant, garlic, olives spinach & aged parmigiana
- ❖ cauliflower & cashew curry with brown rice & papadum

desserts: \$12

- ❖ rhubarb apple crumble (fresh bilpinapples)
- ❖ hazelnut gelato with fresh strawberry romanoff
- ❖ flourless orange cake

wine by the glass - \$7.50

'enjoy'