



Experience Troon Golf

Entrée

Soup of the Day

\$8.90

Smoked Duck Breast and nashi pear salad, caramelized walnuts, celery julienne and rocket leaves

\$13.90

Trio of pacific oysters –Natural, Kilpatrick and bloody Mary shooters

\$13.90

Salt and Pepper fried prawn tails, served with coriander and lime dipping sauce

\$13.90

Butternut Pumpkin and goats cheese ravioli with crisp sage leaves, and beurre noisette

\$11.90

Main Course

Fresh saffron linguine with sautéed king prawns, chili and garlic, coated in rich napoli sauce

\$22.90

Lamb cutlets with lemongrass and ginger, toasted pistachio nut and mint cous cous, red wine and mustard seed jus

\$23.90

Pan roasted wild Barramundi fillet with fondant potatoes, wilted spinach and celeriac remoulade

\$23.90

BBQ Char Sui Murray Valley pork tenderloin, soba noodle rostii and baby bok choy leaves with garlic jus

\$21.90

From the Char Grill

Your choice of Wagyu beef Rump or 100 Day grain fed beef Fillet

Or Corn-fed Chicken Supreme

Or Pork Cutlet

Or Salmon Steak

served with gratin potato, steamed vegetable panache and your choice of sauce

Pepper Sauce, Port Jus, Lemon Butter or Café de Paris Butter

\$24.90

All Prices are inclusive of 10% GST



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Side Dishes

- Korean cabbage "Kim Chi" - \$4.90
- Panache of Steamed vegetables tossed in butter casse - \$6.00
- Bowl of sautéed mushrooms with tomato and chives - \$6.00
- Butternut Pumpkin Mash with sautéed onion and toasted almonds - \$6.00
- Garden Salad with Twin Creeks dressing - \$6.00
- Gratin Potato - \$6.00
- Basket of Beer battered potato chips - \$6.00
- Garlic Bread - \$4.00
- Caesar Salad - \$6.00

Dessert

- Selection of sorbet and ice cream with tuille wafers
\$13.90
- Rich Valhrona chocolate fudge cake with black cherry compote and cream Chantilly
\$12.90
- Vacherin of espresso mousse ,with hazelnut Meringue biscuit and Frangelico syrup
\$11.90
- Trio of the above 3 desserts in tasting sizes
\$14.90

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