

DINNER MENU

ENTREE

v garlic bread	7
soup of the day served with grilled Turkish bread	9
fresh asparagus & smoked salmon with hollandaise sauce & fried capers	15.5
v antipasto salad with baby salad leaves, marinated feta, balsamic vinaigrette served with warm pita bread	15
v Turkish bread & dips	12
tempura prawns, pickled vegetables & sweet sake dipping sauce	13

MAIN

grilled lamb cutlet served with polenta, fine ratatouille & basil pesto oil	29
pasta or noodle of the day	25
Tender Ridge fillet steak served with hand cut chips, broccolini & hollandaise sauce	35
today's fresh fish special	MP
crumbed pork loin served with garlic crushed gourmet potatoes & a chilli, pineapple, mango & mint salsa	27
v assorted fresh vegetables & tofu in a coconut curry with jasmine rice	25
crisp skinned chicken breast served with field mushroom risotto & wilted spinach	27
350g MSA t-bone, fried egg & chips	25

SIDES

v garden salad with raspberry vinaigrette	7
v steamed vegetables	7
v hand cut Royal Blue potato chips	7
v garlic crushed gourmet potatoes	7

DESSERT

pistachio & white chocolate semi-freddo served with Persian fairy floss	10
strawberries Romanoff pavlova served with pure cream & passionfruit syrup	10
3 premium Australian cheeses with dried fruit & wafers	15.5

v vegetarian

www.sanctuaryresort.com.au

Available 6.00pm – 9.00pm everyday | Public holiday surcharge applies | One bill per table
Parents are requested to supervise their children at all times for their safety & the comfort of other guests

Wherever possible our produce is sourced as organic, free-range & locally grown.

All menus are subject to supplier availability of the freshest available ingredients. Management maintains the right to adjust prices & selection pending availability.