

Brighton Special Menu

incl. GST

2 courses \$29.00

3 courses \$35.00

Entrée

Home Made soup of the day

Bass point spaghetti

A pasta nest surrounded by seafood napped with a light white wine and tomato herb sauce

Fountaindale Filo

A medley of fresh vegetables in a red Thai curry, Encased in a delicate filo pastry with a mango chutney

Mains

Coronation Chicken

Chicken breast filled with cream cheese, almonds, olives and bacon in a light herbed jus

Slow roasted Lamb Shank

in a red wine sauce

Pine tree perch

Nile perch fillet topped with asparagus and green prawns
With a citrus bearnaise

Desserts

The Lighthouse

Coconut pie with a orange sauce topped with fresh cream

Sticky date pudding

With butterscotch sauce and cream

Friars Cave

Homemade profiterole sitting on a base of chocolate custard filled with vanilla ice cream and topped with a chocolate mint sauce