

The Cliff

BAR & GRILL

MENU

1st COURSE

RED TUNA CARPACCIO, ON A REFRESHING TOMATO SPONGE,
WITH A FRESH CORIANDER DRESSING

- or -

STUFFED FRESH BLUE CRAB SALAD

2nd COURSE

GREEN PEA'S AND MINT SOUP, WITH GARLIC AND PARMESAN CROUTONS

- or -

WHITE ONION SOUP, WITH GARLIC AND FONDANT CHEESE

3rd COURSE

GRILLED NORWEGIAN SALMON FILLET, WITH CARAMELIZED SHALLOTS
AND GARLIC YOGHURT SAUCE

- or -

PRIME AUSTRALIAN'S KING ISLAND BEEF FILLET, WITH CREAMY TUBERS AND
FLAME ROASTED VEGETABLES

- or -

CHEFS BAKED CANNELLONI, WITH SPINACH, SWEET CORN,
PARMESAN CHEESE AND PLUMB TOMATOES

4th COURSE

CARAMELIZED FRENCH TOAST, WITH VANILLA ICE CREAM

- or -

WALNUT TOFFEE MOUSSE