

Phone 07 404 111 33
Fax 07 404 111 52
Email book@pescis.com.au



Open for
Sunday Breakfast 8-11:30

Open for Lunch & Dinner
7 days a week

\$66 nett per person

Starter

Char Grilled Ciabatta with balsamic caramel and olive oil

Entrees

Barramundi spring rolls

Gujons of barramundi and julienne vegetables encased in golden pastry with finger lime sweet chilli sauce

Or

*Smoked salmon and avocado over potato bilinis
With wild rocket and horseradish cream*

Main

Beef Wellington

*Avon valley eye fillet filled with mushroom, bacon duxelle,
Wrapped in golden flaky pastry shallot mash and snow peas*

Or

*Char grilled Morton Bay bugs
topped with salsa verde
Served with cous cous and salad greens*

Dessert

Strawberries Romanoff

Fresh strawberries bound with a Pernod strawberry cream served in a chocolate basket

Or

*Frangelico and Malibu panacotta
With tropical fruit salad and biscotti*

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Open for
Sunday Breakfast 8 – 11:30

Open for Lunch & Dinner
7 days a week

\$56 nett per person

Starter

Char grilled Ciabatta with balsamic caramel and olive oil

Entree

Char siu duck spring rolls

Char siu duck breast and vegetables encased in golden pastry with ponzu dipping sauce

Or

King Prawn Plate

*With salad greens and a duo of dipping sauces
Tomato remoulade and finger lime aioli*

Mains

Pan Roasted Barramundi

Parmesan and dill encrusted, herb rosti, seared bok choy and caper lime butter sauce

Or

Sumac and Black Sesame Lamb

Oven roasted lamb rump with Mediterranean vegetables, soft polenta and pan jus

Desserts

Frangelico and Malibu Panacotta

With tropical fruit salad and biscotti

Or

Lemon Curd Tart

Tangy lemon tart with a brulee to, double cream and fresh rock melon