

Sean's @ 13th Beach

Entrée

BBQ Sea scallops with cucumber, corriander salad and a chilli and lime dressing \$14.70

Creamy chowder with poached seafood and potato \$14.50

Roast pumpkin and goats cheese filo tart \$13.20

Duck liver pate with caper berries and a fig & pear relish \$14.20

Taste plate for two; please refer to tonight's specials \$19.10

Main

Sean's famous Bouillabaisse, poached local seafood in a tomato Pernod and saffron broth \$36.50

Slow braised lamb shank with creamy mashed potato and greens \$26.70

Grilled lamb rump with a cous cous of preserved lemon, pinenuts and currants, served with roast pumpkin and spinach \$27.50

Eye fillet steak wrapped in prosciutto with herb potatoes, oven baked ratatouille and rosemary jus \$30.00

Chicken breast filled with zucchini and almond with braised fennel, tomato and green beans \$24.50

Roast duck with wild mushroom pithivier, seared bok choy and Sichuan pepper jus \$30.00

Desserts

Vanilla bean crème brulee with honey roasted pears \$12.50

Chocolate fondant pudding with candied orange ice cream \$12.50

Passionfruit and white chocolate mousse sable with mandarin sauce \$12.50

Dessert taste plate; a selection of tonight's desserts \$19.10