



Please note prices below are guide only. We are able to customise all items to suit your financial & dietary needs inc, Gluten free and Vegan options. Please Contact The Beacon directly for all enquiries.

ALTERNATE DROP MENU (1)

Only available on premises

2 courses, ENTRÉE and MAIN, \$34 pp

2 courses, MAIN and DESSERT, \$38 pp

2 courses, ENTRÉE , MAIN , DESSERT \$42 pp

Choose 2 options for each course from the following:

ENTRÉE

- Salt and Lemon Pepper Calamari with Spicy Chilli Aioli GF DF
- Pan Seared Sea Scallops with Lime Gremolata & Beetroot Puree GF DF
- Creamy Sundried Tomato & Bacon Cannelloni with Tomato Sugo VE
- Mixed Mushroom Arancini Balls with Spicy Napolitana Sauce GF VE
- NEW ZEALAND SAUV BLANC & SHALLOT SAUTEED GREEN MUSSELS bruschetta style w coriander, tomato and red onion salsa GF DF

MAINS

- Prosciutto wrapped Chicken Supreme Sliced Kipfler Potato with Spicy Romesco GF
- Creamy Porcini Mushroom & Parmesan Risotto with Wild Rocket GF VE
- Pan Fried Salmon Asian Broth with Stir Fry Greens GF
- Slow Braised Beef Cheek with Polenta Red wine Jus GF

- LIGHT SRI LANKAN DORY CURRY w fragrant jasmine rice, fried shallots and coriander GF DF VO VEO

Dessert

- Sticky Date Pudding
- Lemon Meringue
- Chocolate Lava Cake
- Lime Tart

ALTERNATE DROP MENU (2)

Only available on premises

2 courses, ENTRÉE and MAIN, \$44 pp

2 courses, MAIN and DESSERT, \$46 pp

2 courses, ENTRÉE , MAIN , DESSERT \$56 pp

Choose 2 options for each course from the following:

ENTRÉES

- CRISPY PORKBELLY AND PAN-SEARED SCALLOPS w apple and fennel remoulade GF DF
- CHARGRILLED LEMON OREGANO HALLOUMI w crunchy chorizo crumb, sundried tomato tapenade, micro greens and herb oil GF
- FRESH HERB ISREALI COUSCOUS SALAD w preserved lemon, mint, parsley and orange dressing V VE GF DF
- LAYERED BEETROOT CREAMY GOATS CHEESE NAPOLITANA w cumin honey and saffron cream V GF
- BAKED CAPRESE CHICKEN TENDERLIONS w local vine ripened baby Roma tomatoes, fresh basil and provolone cheese GF P

Cont: MAINS

- CRISPY SKINNED ATLANTIC SALMON w lemon and fresh herb risotto, nigella seeds, Dill and coriander GF
- LEMON AND THYME CHICKEN BREAST SUPREME w roast capsicum Romesco Sauce, Sweet potato and spinach gratin and broccolini GF DF P
- RED WINE BRAISED BEEF CHEEK with creamy polenta prosciutto crisps and finishing justice GF DF
- MIDDLE EASTERN SPICED QUINOA AND WILD RICE STUFFED PORTOBELLO MUSHROOM w asparagus, creamy sumac and garlic sauce V VE GF DF

- WASABI PEA CRUSTED LOCAL REEF FISH w pomegranate, pearl barley, wild rocket and yuzu DF
- CUMIN AND GARLIC ROLLED LAMB SHOULDER ROAST w spiced honey glazed carrots and minted pea purée GF DF P
- PAN FRIED NORTH QLD BARRAMUNDI FILLET w wombok, toasted pine nut and flaked parmesan slaw, blistered truss tomatoes and citrus emulsion GF

DESSERTS

- STRAWBERRYCHEESECAKEGF
- CHOCOLATE&MACADAMIATARTGF
- RED VELVET GATEAU w chocolate sauce
- BLACK FORREST TORTE w Macerated Cherries & Cream
- WATERMELON AND MANGO SORBET w mint VE

**ALL OUR MENUS CAN BE CUSTOMIZED TO SUIT YOUR
NEEDS, PLEASE FEEL FREE TO ASK**