



# LANCELIN

SANDS HOTEL

## 3 Emus Restaurant

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### Entrée

**Savoury Panna Cotta** **24**

*Chef's secret sweet pea panna cotta topped with grilled snapper and lemon dill creme*

**Zucchini Carpaccio** **14**

*Thinly sliced zucchini marinated in lemon juice & olive oil topped with shaved parmesan*

**Twice Cooked Pork Belly** **24**

*Served with squash puree, fennel and pears finished with pomegranate jus*

**Seafood Chowder** **32**

*Selection of fresh seafood served in the classic and creamy style accompanied with toasted sourdough*

**Soup Of The Day** **23**

*Served with toasted sourdough*

Please consult our wait staff if you have any allergen concerns

Public holidays will incur a 15% surcharge



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### Main

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- Seared Salmon** **38**  
*Salmon fillet served on buttered asparagus, vine ripened cherry tomatoes, creamy lemon and dill sauce*
- Eye Fillet** **42.5**  
*250g Eye fillet served on a bed of lemon garlic sauce layered with baked kumara stack*
- Duck Breast** **38**  
*Honey roasted duck breast accompanied with braised red cabbage, potato bake finished with a mixed berry and port jus*
- Goat Curry** **35**  
*Slow cooked goat infused with chef's special spices accompanied with fluffy Jasmine rice and naan bread*
- Lemon Myrtle Emu** **42**  
*Emu Fillet served Medium on pumpkin & onion mash topped with crumbed emu chorizo, bush tomato chutney, seasonal greens*
- Fettuccine Alfredo** **26**  
*Green peppercorns and parsley pan tossed with a cream and parmesan cheese base*
- Sweet Potato Stack** **27**  
*Baked and sliced sweet potato accompanied with chickpeas, avocado, and red cabbage topped with broccoli pesto and pine nuts*
- Wild Mushroom Risotto** **28.5**  
*Creamy parmesan risotto with wild mushrooms and basil oil*