

The Baths Sorrento

Here are some set menu option to show you what we offer at the baths

Option 1 - \$40 per person

Entree - to share

House dip with organic Turkish bread

Local Red Hill Olives

Panko crumbed calamari

Main Course – choice or alternating

Market fish & chips, green salad, house tartare

Or

Linguine with Crystal Bay prawns, salmon & capers

Option 2 - \$45 per person

Entree – choice or alternating

Spinach, leek & feta filo, tomato relish

Or

Glazed duck salad, mango, capsicum, bean sprouts, cashew & sticky soy

Main Course – choice or alternating

Market fish & chips, green salad, house tartare

Or

Linguine with Crystal Bay prawns, salmon & capers

Option 3 - \$45 per person

Main Course – choice or alternating

300g Barcoo scotch, crushed potatoes, asparagus, semi dried tomato béarnaise Or

Market fish & chips, green salad, house tartare

Dessert – choice or alternating

Pavlova, kiwi fruit, Red Hill berries, passionfruit

Or

Apple & blackberry crumble, vanilla ice cream

Option 4 - \$55 per person

Entree - to share

House dip with organic Turkish bread

Local Red Hill Olives

Panko crumbed calamari

Main Course – choice or alternating

Market fish & chips, green salad, house tartare

Or

Linguine with Crystal Bay prawns, salmon & capers

Dessert – choice or alternating

Pavlova, kiwi fruit, Red Hill berries, passionfruit

Or

Apple & blackberry crumble, vanilla ice cream

Option 5 - \$60 per person

Entree

Spinach, leek & feta filo, tomato relish

Or

Glazed duck salad, mango, capsicum, bean sprouts, cashew & sticky soy

Main Course – choice or alternating

300g Barcoo scotch, crushed potatoes, asparagus, semi dried tomato béarnaise

Or

Market fish & chips, green salad, house tartare

Dessert – choice or alternating

Pavlova, kiwi fruit, Red Hill berries, passionfruit

Or

Apple & blackberry crumble, vanilla ice cream

Option 6 - \$75 per person

To share

House dip with organic Turkish bread

Local Red Hill Olives

Panko crumbed calamari

Entree – choice or alternating

Spinach, leek & feta filo, tomato relish

Or

Glazed duck salad, mango, capsicum, bean sprouts, cashew & sticky soy

Main Course – choice or alternating

300g Barcoo scotch, crushed potatoes, asparagus, semi dried tomato béarnaise

Or

Market fish & chips, green salad, house tartare

Dessert

Pavlova, kiwi fruit, Red Hill berries, passionfruit

Or

Apple & blackberry crumble, vanilla ice cream