

The Baths Sorrento

Three course meal

Entree

Grilled saganaki cheese with snowpea tendrils and herbs.

Marinated and grilled calamari on a bed of Vietnamese vermicelli
noodle salad

Main

The Baths Fish and Chips fried with fries, salad and house made
tartare sauce.

Scotch fillet on chat potatoes and seasonal vegetables with a
cabernet jus

Dessert

Individual pavlova with wild berries and double cream

Lemon curd tart with fruit coulis and king island cream

All meals are served alternating
\$50 per person plus drinks