

Entrees

GARLIC BREAD (DF, VGN) \$9.00

ADD CHEESE \$3

SALMON MOUSSE \$19

SMOKED SALMON MOUSSE SERVED WITH TOASTED BREAD AND CRACKERS

SOUP OF THE DAY P.O.A

ASK FOR TODAY'S OPTION & PRICE

CHILLI GARLIC PRAWNS (DF, GF OPTION) \$22

PRAWNS SAUTÉED IN CHILLI GARLIC OIL SERVED WITH TOASTED BREAD & SALAD

CONFIT BEETROOT SALAD \$21

MESCLUN MIXED AND TOPPED WITH BEETROOT, RICOTTA, MANDARINS & RED WINE VINAIGRETTE

Main Course

PORK BELLY AND SCALLOPS (GF, DF) \$46

PORK BELLY, SCALLOPS, ROAST CAULI PUREE, HONEY GLAZED BABY CARROTS, SAFFRON BRAISED FENNEL WITH RED WINE JUS & HERB EMULSION

EYE FILLET (GF, DF) \$47

RED CABBAGE PUREE, DUCK FAT POTATO FONDANT, BROCCOLINI, ROAST SHALLOT, CRISPY PROSCIUTTO & SHIITAKE MUSHROOM JUS

LINGUINI \$40

ARTICHOKES, SUNDRIED TOMATO, CHILLI, GARLIC, RED ONION, BABY SPINACH, PARMESAN, BABY CORN & PISTACHIO

FISH OF THE DAY P.O.A.

ASK FOR TODAY'S OPTION & PRICE

KUMARA & VEGE ROSTI (GF, DF OPTION) \$38

KUMARA & VEGE ROSTI, HALLOUMI CHEESE, CORN SALSA & SMASHED AVOCADO

Desserts

SMOKED CHOCOLATE TORTE (GF) \$17

SERVED WITH PLUM GEL, HAZELNUT PRALINE CRUMB & VANILLA ICE CREAM

APPLE & BLACKBERRY CRUMBLE \$17 (GFO)

SERVED WARM WITH VANILLA ICE CREAM & CREAM ANGLAISE

ORANGE & CARDAMOM PANNA COTTA \$18 (GF)

SERVED WITH SAFFRON POACHED PEAR, WHITE CHOCOLATE SOIL & CARAMEL ICE CREAM

CHOCOLATE BROWNIE \$17 (GF)

GLUTEN FREE CHOCOLATE BROWNIE SERVED WARM WITH VANILLA BEAN ICE CREAM & CHOCOLATE SAUCE