



plated lunch or Dinner

ENTREE

Soup Of the Day

A warm and hearty bowl crafted from fresh, seasonal ingredients, served with garlic bread

Poached Pear salad

Merlot Poached pear, arugula, prosciutto, walnuts

Chilli Garlic Prawns

Mango Salsa, Avocado whip, sago crisp

Grilled Halloumi

Smoked beetroot yoghurt, quinoa, baby beets and Hot honey

Lamb Spare Ribs

Eggplant puree, fennel slaw, pomegranate molasses

MAINS

Lamb Rump

Australian Lamb, Polenta, glazed carrots, Swiss mushrooms, peas

Striploin of Beef

Cumin and carrot puree Potato herb rosti, confit tomato and broccolini

Barramundi

Crumbed Potato cakes, lemon parsley Sauce, Spinach

Chicken supreme

Butternut, smashed parmesan chats, spring onion, Peas and Chilli oil

Harrisa Cabbage

Sweet spiced risotto, chickpeas, zucchini and chimichurri

DESSERT

Sticky date

Warm pudding, butterscotch sauce, grilled banana and caramel ice cream.

Tiramisu Tear Drop

Italian dessert made with delicate ladyfinger, espresso, mascarpone

New York Cheesecake

Heavy cream baked cheesecake, berry compote

Raspberry and chocolate cake

Vegan date sponge, coconut ganache, buckwheat crumble

Earl grey and Black berry Friand

Earl grey mousse, chocolate almond, black currant gel

