

Entrée

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| Five spiced confit duck, caramelised pear, roasted beetroot, sorrel, XO sauce GF NF DF | \$24 |
| Roast beef tenderloin, horseradish, watercress, goat's cheese feta, salsa verde GF NF V | \$24 |
| Citrus dressed quinoa, roasted vegetables, beetroot gel, lemon emulsion GF NF DF V | \$22 |
| Half dozen freshly shucked oysters, mignonette, cucumber salsa, lemon GF NF DF | \$30 |

Main

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| Moroccan spiced lamb loin, rosemary potatoes, braised red cabbage, minted salsa verde GF NF DF | \$38 |
| Herb roasted chicken breast, exotic mushrooms, whipped potato and chives, chicken jus GF NF | \$36 |
| Pan seared barramundi, kipflers, charred capsicum coulis, grilled asparagus, beurre blanc GF NF | \$38 |
| Fusilli pasta, sautéed forest mushrooms, caramelised onions, vodka sauce NF DF V | \$29 |

Sides

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| Rosemary and garlic roasted kipfler potatoes GF NF DF V | \$11 |
| Side salad of mesclun, cucumber, tomato and onion GF NF DF V | \$11 |
| Grilled seasonal vegetables, chardonnay vinaigrette, almonds GF NF DF V | \$11 |
| Fennel and orange salad, chives, citrus dressing GF NF DF V | \$11 |

Dessert

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| Dark chocolate brownie, aerated white chocolate, toasted marshmallow, salted caramel, walnuts V | \$15 |
| Raspberry parfait, Chantilly cream, Tonka bean, fresh berries V | \$15 |
| Assorted mini desserts, whipped cream, coulis V | \$15 |

DAIRY FREE = DF GLUTEN FREE = GF NUT FREE = NF VEGETARIAN = V

Please be advised although our kitchens take every effort to minimise the risk of cross contamination of allergens (peanuts, tree nuts, seafood, soy, dairy, eggs and wheat) we cannot guarantee that any of our products are 100% allergen free.

Please ask our service staff for further information.