

ENTREE

FETA & WALNUT SALAD (GF) (V)

Caramelized walnuts, orange liqueur figs, mesculin & honey mustard dressing.

MEZZE PLATE (NF) (V)

Served with marinated artichokes, warm olives, grilled halloumi, lemon mint yogurt & flatbread.

TERIYAKI SALMON (DF) (GF) (NF)

On a bed of wombok slaw with sesame dressing.

GREEN LIPPED MUSSELS IN MARINARA (GF) (NF)

House made napolitana sauce with fresh basil, lemon & sourdough.

GRILLED LAMB BACK STRAP (GF)

Roast cauliflower puree, pickled fennel & pistachio dukkah.

MAIN

WILD RICE CRUSTED BARRAMUNDI (DF) (GF) (NF)

Mild yellow coconut curry, rice noodles & coriander.

PRAWN & CHERRY TOMATO LINGUINI (NF)

Roasted cherry tomato, onion & garlic with a white wine & butter reduction with parmesan & fresh lemon.

SUMAC SPICED CHICKEN (GF) (NF)

Served on a bed of mixed mushroom risotto.

MIXED MUSHROOM RISOTTO (GF) (NF) (V)

Swiss brown, enoki & button mushrooms cooked in a buttery risotto.

PORTERHOUSE STEAK (GF) (NF)

300g Porterhouse accompanied by rosemary baked polenta, chimichurri & red wine jus.

ALL MAINS ARE SERVED WITH SIDES TO SHARE OF ROASTED CHAT POTATOES & SEASONAL VEGETABLES (GF) (NF)

DESSERT

PANNA COTTA (GF) (NF)

Coconut panna cotta with a spiced pineapple compote.

WARM CINNAMON CHURROS (NF)

Served with dulce de leche caramel.

BAKED CHOCOLATE TART (NF)

With mascarpone & berry compote.