

# Australian Fare

## ENTREE

### *Chilled Queensland prawns*

crisp cos lettuce, cucumber and tomato, Thai chilli and coconut dipping sauce (gf) \$14

### *Fresh fig, blue cheese, rocket and prosciutto salad*

toasted sesame seeds, Chardonnay vinegar dressing (v/gf) \$14

### *Twice cooked pork belly*

celeriac puree, carrot and cumin, apple and cinnamon, port jus (gf) \$10

## MAIN

### *Wild caught Barramundi fillet*

house made labna, warm salad of ancient grains, herbs and lime, charred broccolini and tomato oil (gf)

### *Roasted chicken supreme*

filled with semi dried tomato, garlic mushrooms and cheddar cheese, sweetcorn sauce, roasted carrots, Anna potatoes (gfo)

### *Ricotta and spinach tortellini*

creamy tomato, chilli and walnut sauce, watercress and radicchio salad (v)

## DESSERT

### *House made pavlova*

mixed berries, vanilla cream and passionfruit syrup (gf) \$11

### *Self-saucing chocolate fondant*

cinnamon cream, mango sauce, white chocolate shards \$15

### *Australian cheese plate*

selection of Australian cheeses (gfo) \$15

## **\$39 TWO COURSES (MUST INCLUDE ONE MAIN)**

**Available for Lunch & Dinner in Club Dining**

