



ENTRÉE

SOUP OF THE DAY \$12

CEVICHE OF AUSTRALIAN REEF FISH

lime cured red onion, charred corn, fresh herbs, avocado and tomato (gf/df) \$18

CHICKEN, CHORIZO AND LEEK TERRINE

prosciutto, boiled potatoes, Davidson plum paste, house made walnut bread (gf) \$14.50

BLOW TORCHED GOAT'S CHEESE EN CROUTE

charred vegetables, aged balsamic, micro herbs, white truffle oil (gfo/vego) \$12.50

ORECCHIETTE PASTA

blue swimmer crab, tomato and garlic, ricotta, pangrattato and lemon \$12.50

MEDITERRANEAN VEGETABLE AND TOMATO TIAN

basil, toasted pine nuts, micro herb salad, herb oil (gf/vegan) \$8.50

- *gf*–gluten free • *gfo*–gf option • *v*–vegetarian • *vo*–v option
- *vg*–vegan • *vgo*–vg option

MAIN COURSE

SEARED DUCK BREAST A L'ORANGE (SERVED PINK)

scallops, fondant potatoes, scorched orange, seasonal vegetables (gf) \$32

180G QLD PASTURE FED EYE FILLET OF BEEF

buttered seasonal vegetables, beer battered fries,
mushroom or green peppercorn sauce (gfo) \$58

ROASTED LAMB CUTLETS

carrots, beetroot and asparagus, carrot sauce, 5 spice yoghurt, port jus (gf) \$49

PAN FRIED ATLANTIC SALMON

sauté wild mushrooms, truffled pea sauce, chilli chat potatoes, tomato oil (gf) \$31

CHICKEN SUPREME TIKKA MASALA

pumpkin and lentil dhal, green beans and garlic, sour cream raita (gf) \$21

ROASTED HARISSA CAULIFLOWER

portobello mushroom, dukka, hummus, pomegranate and fresh lime (vegan/df) \$17

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DESSERT

ROASTED HAZELNUT AND CHOCOLATE TART

hazelnut mousse, white chocolate tuille (gf) \$16.50

TROPICAL HUMMINGBIRD CAKE

with pineapple, banana and coconut, cream cheese and lemon frosting,
vanilla Crème Anglaise \$8

CLASSIC ETON MESS

crushed meringue, strawberries, strawberry cream (gf) \$13.50

AUSTRALIAN CHEESE PLATE

quince paste, grapes, pear, crackers (gfo) \$15

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