

MAIN

PAN SEARED TASMANIAN ATLANTIC SALMON

SPRING PEAS, BEANS, ASPARAGUS, TARRAGON AND DILL CREAM SAUCE

~ Our fish is sustainably ocean farmed ~

BRAISED DUCK LEG AND COTECHINO SAUSAGE

SAUTÉ OF MUSHROOMS, CONFIT SHALLOTS, SPINACH, WHITE BEAN PURÉE

GRILLED LAMB SHORT LOIN

**DUKKAH SPICE, RED ONION AND FENNEL SALAD, HUMMUS
PICKLED CUCUMBER**

GRILLED HALOUMI AND GRAIN SALAD

ROAST PUMPKIN, WALNUT, BLACK QUINOA AND FREEKEH

CHAR GRILLED BEEF PORTERHOUSE

**ASPARAGUS, CELERIAC PURÉE, ROCKET,
HORSERADISH BUTTER, JUS**

SIDE DISHES

FRIES WITH MOROCCAN SEASONING & AIOLI

9

GARDEN SALAD, LOCAL SEASONAL PRODUCE

9

SAUTÉED SEASONAL GREEN VEGETABLES

9

DESSERT

CHOCOLATE FLOURLESS FUDGE CAKE

WHIPPED CRÈME FRAÎCHE, SALTED HONEYCOMB, COFFEE SYRUP

COCONUT PANNA COTTA

TOASTED COCONUT, PINEAPPLE SYRUP, PINEAPPLE, KIWI AND MINT SALSA

BURNT HONEY PARFAIT

CHOCOLATE OIL, MACADAMIA PRALINE CRUMBLE

CHEESE BOARD

**WITH LAVOSH, HOUSE MADE FRUIT BREAD AND APPLE JELLY
(PLEASE ASK YOUR WAIT STAFF FOR OUR CHEESE SELECTIONS)
EXTRA CHEESES \$5.00 PER CHEESE**

(ONE CHEESE CAN BE SELECTED AS DESSERT AS PART OF THE 2 OR 3 COURSE SPECIAL)

