

# SEASONAL PLATES

FRIDAY SUMMER MENU



2 Course \$45  
Entrée | Main

3 Course \$55  
Entrée | Main | Dessert

4 Course \$65  
Starter | Entrée | Main | Dessert

---

## STARTER CHOICE OF

**House-cured Lonzino & Haloumi** | peaches | linseed crisp | red onion GF | V\* | DF\*

**Smoked Duck Breast & Heirloom Tomatoes** | tomato jam | chilli | kalamata olive crumb  
V\* / VE\* / GF / DF

## ENTRÉE CHOICE OF

**Baby Squid & Black Noodles** | XO sauce | shallots | snow peas | nahm jim DF

**Braised Pork & Pickled Green Pawpaw** | chilli | caramel | lime GF / DF

## MAIN CHOICE OF

**Cured Salmon Sashimi** | edamame beans | chilli | lemon grass | summer leaves GF / DF

**Chicken Roulade** | duxelles | corn | aromatic broth | red onion GF / DF

Served with summer salad

## DESSERT CHOICE OF

**Lemon Curd & Shortbread** | stone fruit | meringue | candied lemon V / DF

**Honey Panna Cotta** | milk crumb | summer berries | honeycomb V

---

## CHILDRENS MENU UNDER 13YO

2 Course + Juice \$25  
Main | Dessert

### MAIN CHOICE OF

**Pizza** | ham | cheese | pineapple

**Crumbed Chicken Tenders** | chips

### DESSERT

**Gelati** | from a selection of gelati flavours

**V** | Vegetarian

**VE** | Vegan

**DF** | Dairy Free

**GF** | Gluten Free

**V\*** | Vegetarian Available

**VE\*** | Vegan Available

**DF\*** | Dairy Free Available

**GF\*** | Gluten Free Available

**PLEASE NOTE:**

+ 15% surcharge applicable on Public Holidays

+ Accounts can only be split equally | max of 4 ways