

SEASONAL PLATES SUMMER MENU



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