

# SEASONAL PLATES FRIDAY WINTER MENU



2 Course \$50  
Entrée | Main

3 Course \$60  
Entrée | Main | Dessert

4 Course \$70  
Starter | Entrée | Main | Dessert

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## STARTER CHOICE OF

**Tuna Poke** | tuna tartare | cucumber | red onion | avocado | edamame | sesame seeds **GF | DF | NF**  
**Ramen** | pork belly | egg | soba noodles | spring onion | chilli **DF | NF**

## ENTRÉE CHOICE OF

**Confit Salmon** | mussels | fennel **GF | NF**  
**Eggplant & Wild Mushrooms** | swiss brown | king oyster | leek | tofu | kale | tarragon |  
truffle oil **V | VE\* | GF | DF | NF**

## MAIN CHOICE OF

**Chicken Roulade** | radish | kimchi | ancient grains | consommé **GF | DF | NF**  
**Beef Cheeks** | capsicum | potato fondant | shallots **GF | DF | NF**  
Served with salad | heirloom beetroot | pomegranate dressing **V | VE | GF\* | DF | NF**

## DESSERT CHOICE OF

**Kaffir Lime Bavarois** | almond crumble | lime gel **V**  
**Vanilla Bean Cheesecake** | rhubarb | honeycomb **V | NF**  
**Local Cheese Plate** | selection of 3 cheeses from 'Section 28' | lavosh | muscatels |  
chutney **V** **ADDITIONAL \$10**

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## CHILDRENS MENU UNDER 13YO

2 Course + Juice \$25  
Main | Dessert

### MAIN CHOICE OF

**Pizza** | ham | cheese | pineapple  
**Crumbed Chicken Schnitzel** | chips

### DESSERT

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

**V** | Vegetarian  
**VE** | Vegan  
**GF** | Gluten Free  
**DF** | Dairy Free  
**NF** | Nut Free  
**V\*** | Vegetarian Available  
**VE\*** | Vegan Available  
**GF\*** | Gluten Free Available  
**DF\*** | Dairy Free Available  
**NF\*** | Nut Free Available

#### PLEASE NOTE:

+ 15% surcharge applicable on Public Holidays  
+ No split accounts