

SEASONAL PLATES FRIDAY SPRING MENU



2 Course \$50
Entrée | Main

3 Course \$60
Entrée | Main | Dessert

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

STARTER CHOICE OF

Pork Belly | coriander | basil | mint | soy | sesame seed **GF | DF | NF**

Beetroot Remoulade | avocado | wasabi | heirloom beetroot | mint **V | VE* | GF | DF**

ENTRÉE CHOICE OF

Soft Shell Crab | geng gati sauce | heirloom tomato | shallots | chilli | spring onion **GF | DF | NF**

Tang Baozi | broccolini | soy | lemon | sesame seeds **V | NF**

MAIN CHOICE OF

Confit Duck Leg | pickled pineapple | pumpkin puree | black garlic powder **GF | DF | NF**

Murray Cod | ginger | green paw-paw | bamboo shoots | bean shoots | orange | shitake | baby corn | Nam Jim dressing **GF | DF | NF**

Served with salad | heirloom zucchini | sesame seed dressing **V | VE | GF | DF | NF**

DESSERT CHOICE OF

Cherry Clafoutis | pistachio praline | poached cherries | chantilly cream **V**

Coconut Panna Cotta | rose water macerated berries | toasted coconut **V**

Local Cheese Plate | selection of 3 cheeses from 'Section 28' | lavosh | muscatels | chutney **V** **ADDITIONAL \$10**

CHILDRENS MENU UNDER 13YO

2 Course + Juice \$25
Main | Dessert

MAIN CHOICE OF

Pizza | ham | cheese | pineapple

Pie | chicken | leek | corn | served with 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