

# SEASONAL PLATES SPRING MENU



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