

ENTRÉE

PRAWN & MANGO SALAD (*gf*) \$22

Prawn cutlets poached on ginger, lime, lemongrass, and coriander, presented with baby cos and herb leaves, Lebanese cucumber, mango, and watermelon served with coconut-lime and sweet chili dressing.

BAKED SUSHI \$22

Baked sushi rice with kani and tuna flakes mixed with cream cheese and Kewpie mayo, topped with grated cheddar cheese, furikake, drizzled with sriracha and served with mango and avocado.

ORANGE CHICKEN (*gf*) \$20

Crispy rice flour-coated chicken pieces, smothered in a tangy orange sauce, sprinkled with toasted sesame seeds, and fried spring onions.

CITRUS CROSTINI \$16

Lightly toasted thinly sliced sourdough, spread with softened cream cheese mixed with chopped cranberries, orange juice and honey, on baby roquette, topped with cranberries, mandarin wedges, grapefruit and crispy prosciutto.

CHEESY GARLIC BREAD (*v*) \$14

Two slices of toasted sourdough, generously slathered with garlic-herb butter, topped with a decadent blend of melted mozzarella and parmesan cheeses.

(*gf*) gluten free (*v*) vegetarian

For special dietary requirements, please tell our waitstaff and we will do our very best to accommodate your needs.

MAIN

RACK OF LAMB \$44

Roasted marinated lamb rack presented on pearl couscous, served with rosemary-garlic sauce and roasted pumpkin.

PAN SEARED BARRAMUNDI (*gf*) \$39

Pan seared fillet of barramundi with dill-lemon butter white wine sauce, served with grilled asparagus and buttered parsley baby potatoes.

GLAZED HAM \$38

Ginger and marmalade glazed freshly sliced ham served with roasted pumpkin, grilled asparagus, and a apple-celery and herb bread stuffing.

PORK BELLY (*gf*) \$38

Crispy pork belly with caramelized apple, served with creamy cauliflower puree and crunchy Asian slaw, served with apple-cinnamon sauce.

MAPLE ROASTED BUTTERNUT PUMPKIN (*gf*) (*v*) \$30

Maple-roasted butternut pumpkin with crumbled goat cheese, red onion and walnuts, drizzled with herb oil & toasted pepitas.

(*gf*) gluten free (*v*) vegetarian

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SIDES

Roquette, Fennel & Pear Salad (*gf*) \$10

Steamed Seasonal Vegetables tossed in olive oil (*gf*) \$10

Crunchy Beer Battered Fries \$9

Buttered Baby Potatoes \$9

Steamed White Rice (*gf*) \$5

Apple-celery Herb Bread Stuffing \$5

FOR THE LITTLE ONES

(12 yrs and under)

Spaghetti meatballs with garlic bread \$17

Cheeseburger with crispy chips, cucumber, tomato with tomato sauce \$17

Glazed ham slices with salad and chips \$17

Orange Chicken with rice \$17

Two scoops of vanilla bean gelato with chocolate or caramel sauce and sprinkles \$6

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DESSERT

APPLE CRUMBLE \$16

Baked apple crumble, topped with crumbled feta, chopped cranberries and walnut, drizzled with honey and served with vanilla bean gelato.

CHOCOLATE MOUSSE (*v*) \$16

Luxurious, velvety and rich (dairy free) chocolate mousse, served with house-made cashew nut and coconut brittle.

PAVLOVA (*gf*) \$16

Pavlova topped with whipped cream, fresh mango, raspberries, strawberries and kiwi fruit, dusted with powdered sugar.

CREME BRULEE (*gf*) \$16

Classic French custard topped with crunchy caramel, mixed berry compote and pistachio gelato.

(*gf*) gluten free (*v*) vegetarian

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