

W I N D O W S

O N T H E P A R K

Should you have any special dietary requirements or allergies, please inform your waiter.
We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens,
we cannot guarantee completely allergy-free dining experiences.

1.4% surcharge applies for all credit card transaction.

15% surcharge applies on Public Holidays.

W I N D O W S

O N T H E P A R K

ENTRÉE

Crispy stuffed zucchini blossom,
roast capsicum mousse

Seared scallop, butternut pumpkin puree,
toasted pepitas, borage

Moroccan spiced pork belly, beetroot hummus,
compressed apple, pomegranate,
toasted pistachio

MAIN

Grainge Silver 180gm MSA beef eye fillet,
truffle mash potato, grilled asparagus, forest
mushroom ragout, bourbon onion jam, jus

Compressed lamb shoulder, pommes anna,
roast eggplant, smoked labneh, native mint jelly,
jus

Pan seared Humpty Doo barramundi,
chorizo caponata, roast garlic broth, sea grapes,
herb oil

DESSERT

Chef's signature kaffir lime panacotta,
rhubarb compote

Melting chocolate cake, mixed berries,
vanilla bean ice cream

Flamed baked Alaska, luscious berry gel

SIDES

Rosemary and parmesan fries, truffle mayo (V)

Charred broccolini, roasted almond (V,GF,DF)

Parisian mash potato (V,GF)

Seasonal market vegetable, extra-virgin olive
oil (V,GF,DF)

Mixed leaf salad, citrus dressing (V,GF,DF)

3 COURSES \$99

\$12 EACH