



## BISTRO GROUP MENU

2 course

\$54pp

3 course

\$64pp

### TO START - SELECT 3 OR ALL 4 TO SHARE

#### **Prawn, Mango & Macadamia Salad (GF/DF)**

Local prawn, mango, macadamia nut, spinach, chilli, red onion, lemon vinaigrette

#### **Limestone Coast Squid (DF)**

Rocket, pickled fennel, aioli

#### **Roasted Beetroot, Feta, & Pickled Onion Salad (V/GF/VGA)**

Roasted beets, marinated Woodside feta, flash pickled onion, radish

#### **Peking Duck San Choi Bau (3) (DF)**

Marinated Peking duck breast with water chestnut & fried shallot in lettuce cups

### TO FOLLOW - SELECT 3

#### **Confit Pork Belly (DF/GFA)**

Crispy pork belly, straw potato & green apple salad, green ginger jus

#### **Baked Ratatouille (V/VGA/GFA)**

Zucchini, eggplant, tomato, baked with a Provençal, sauce, pickled fennel salad, cheesy garlic bread

#### **Atlantic Salmon Fillet (GF/DF)**

Warm crushed potato, cherry tomato & olive salad, broccolini, pepperonata

#### **Char-grilled Sesame Chicken (GF/DF)**

Cucumber salad, coconut rice, red curry sauce

#### **250g Wagyu Rump Steak (GF)**

Mashed potato, sautéed green vegetables & red wine jus

### DESSERTS - SELECT 3

#### **Chocolate & Wattleseed Brûlée (V)**

Dark chocolate & native wattleseed crème brûlée, wattleseed choc chip cookie

#### **Gin & Tonic Cheesecake (V)**

Finger lime & native fig compote

#### **Mango & Passionfruit Panna Cotta (V/GF)**

Coconut macaroons

#### **Palate Cleanser (VG/GF)**

Two scoops of mango & raspberry sorbet