

LUNCH & DINNER

TWO COURSE | THREE COURSE

single drop | upgrade to alternate drop available

ENTREE

gin & beetroot cured salmon with pickled cucumbers, herb cream & rye
fried pork belly with papaya salad with orange, peanuts & chilli honey dressing
mushroom risotto croquettes with watercress & peppered fig dressing
antipasti plate - salumi, olives, crudities & crispbread
char sui chicken breast with soba noodles, fried ginger, shallots & garlic with greens
gnocchi with pumpkin, candied nuts, fried sage & parmesan

MAIN

eye fillet with baby carrots, onion jam, roasted kiplers & port jus
barramundi with kasundi spiced vegetables, pea falafel & yoghurt
duck leg with snake beans, pineapple, jasmine rice & red curry sauce
chicken breast with sauteed mushroom cream, lentils & parsnip chips
pork loin with braised sweet & sour peppers, radicchio & pinenut basil pesto
lamb shoulder with slow roasted tomato, braised white beans & crisp kale

DESSERT

includes freshly brewed tea & coffee

strawberry & white chocolate cheesecake with fresh berries & vanilla cream
lemon meringue pie with macadamia nut & praline ice cream
creme brulee choux bun with apples & creme fraiche
warm chocolate fondant with raspberries & cream
brie cheese with figs, pumpkin bread & candied nuts

specific dietary requirements may incur an additional charge

