

3-4 Course Table Served

Summer Menu

(October to March)

Entrées – *Your selection of two served alternatively.*

- Pho Noodle Soup (Choice of Chicken or Tofu) (GF) (VG)**
Rich clear broth, greens, rice noodles and fresh herbs with either shredded chicken or firm tofu

- Salt and Pepper Squid**
Served with a mixed green salad and tartare sauce

- Chargrill Chicken Salad (GF)**
Crispy chargrill chicken and mango salad, with vibrant colours and fresh herbs

- Crispy Coconut Prawns**
Crunchy battered prawns served with a green papaya and coconut salad and creamy dipping sauce

- Classic Bruschetta (V)**
Rustic combination of tomato, basil, red onion and garlic, served on a sourdough ciabatta topped with a sticky balsamic glaze

- Thai Beef Salad (GF)**
Marinated rare eye fillet served on a zesty salad with fresh herbs, chilli and lime

- Sticky Pork Belly**
Cooked in a sweet sticky sauce, served with sauteed greens and jasmine rice

- Arancini Balls (V)**
Mushroom, thyme and goats cheese risotto encased in a crispy panko crumb, served with aioli

- Mediterranean Vegetable Risotto (GF) (VG)**
Chargrilled vegetables tossed through a rich Napoli sauce-based risotto

- Cannelloni (V)**
Pasta filled with a traditional mix of spinach, ricotta and fresh herbs, baked in a rich napoli sauce topped with melted trio of cheese.

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Mains – Your selection of two served alternatively.

- BBQ Plum Pork (GF)**
Sticky and sweet pork loin served with a vibrant apple salad and char-grilled corn pieces.
- Mexican Braised Chicken (GF)**
Beautiful and rich smoky flavours in a tomato braised chicken breast, served with chargrilled vegetables and a zesty mango salsa.
- Roast Scotch Beef (GF)**
Classic roast scotch fillet, with crispy rosemary baby potatoes, seasonal vegetables finished with a red wine jus.
- Crispy Skin Ocean Trout**
Ocean Trout seared with a lemon and dill butter, served with a buckwheat, watercress and asparagus salad.
- Warm Lamb Salad** *(Vegetarian version available on request)*
Slow cooked, tender lamb shoulder, roasted beets, cumin spiced pumpkin pieces tossed through an ancient grains and rocket mix, topped with a goat's cheese and a sticky balsamic glaze.
- Teriyaki Buddha Bowl**
A stunning collection of vibrant fresh seasonal ingredients and herbs, pickled glass noodles and a sticky sweet teriyaki marinated protein of your choice (chicken, beef or tofu), finished with a house made roasted sesame dressing
- Cauliflower Curry (VG)**
Creamy coconut cauliflower and yellow lentil curry served with sauteed greens, jasmine zesty herb rice and papadums

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Winter Menu

(April - September)

Entrées – *Your selection of two served alternatively.*

- Sticky Pork Belly**
Cooked in a sweet and sticky Asian inspired sauce, served with sauteed greens and Jasmine rice.
- Arancini Balls (V) choice of 1 flavour**
Risotto balls encased in a crispy panko crumb, served with aioli. Choice of:
Mushroom, thyme and goats cheese **OR** Pancetta and sweet potato.
- San Choy Bow (GF)**
Chinese Inspired infusion of chicken, Asian vegetables, rice and fresh herb, served in a crispy lettuce cup.
- Chicken Caesar Salad**
Crisp Cos Lettuce Leaves, Bacon, egg, toasted croutons and shaved parmesan tossed with moist yet crispy crumbed chicken fillet.
- Mediterranean Vegetable Risotto (GF) (VG)**
Chargrilled Mediterranean vegetables tossed through a rich napoli sauce-based risotto finished with shaved parmesan cheese.
- Cannelloni (V)**
Pasta filled with a traditional mix of spinach, ricotta and fresh herbs, baked in a rich napoli sauce topped with melted trio of cheese.
- Thai Pumpkin Soup (GF) (VG)**
Creamy coconut Thai style pumpkin soup, garnished with a fresh coriander salsa.
- Garlic Prawns (GF)**
Tender prawns cooked in a rich creamy garlic sauce served with jasmine rice ad fresh parsley.

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Mains – Your selection of two served alternatively.

- Roast Scotch Beef (GF)**
Classic roast scotch fillet, with a creamy potato gratin and seasonal vegetables finished with a red wine jus.

- Braised Lamb Shanks (GF)**
Tender braised lamb shanks served on a bed of silky potato mash, with honey roasted carrots and greens.

- Roast Pork (GF)**
Apple cider and tarragon roasted pork, with a creamy potato gratin, roast pumpkin, seasonal greens and a caramelised apple sauce.

- Pesto Chicken (GF)**
Chicken breast stuffed with semi-sundried tomatoes and a house made nut-free pesto, baked gently in a creamy white wine sauce. Served with crispy baby roast potatoes and greens.

- Pumpkin Ravioli (V)**
House made butternut squash ravioli with a gorgonzola and sage sauce, topped with a roasted hazelnut crumb.

- Cauliflower Curry (VG)**
Creamy coconut cauliflower and yellow lentil curry served with sauteed greens, a jasmine zesty herb rice and papadums.

- Ocean Trout (GF)**
Baked Ocean Trout served with crispy baby roast potatoes, a pea and chorizo fricassee and a cracked caper sauce.