



Entree

- Fior di burrata with heirloom tomato, basil olive oil (gf, v)
- Beetroot & goat cheese tart, thyme, balsamic glaze, rocket
- Beetroot & Vodka cured salmon with fennel, horse radish dressing (gf)
- Prawns cocktail with petit salad (gf)
- Oven baked field mushroom with brie and mesclun (gf,v)
- Crispy roast pork belly, pickled red cabbage, orange dressing (gf, df)
- Spinach & ricotta ravioli with tomato basil sugo

Main

- Fillet tenderloin, grain fed tenderloin of beef, truffle mash, broccolini and red wine jus (gf)
- Oven roasted barramundi fillet, safron mash, green vegetable, heirloom tomato basil salsa (gf)
- Grilled salmon, butter beans mash, green vegetable, kiss pepper vinaigrette (gf)
- Spiced pork fillet, roasted pumpkin, greens and acai sauce (gf, df)
- Slowly braised lamb shoulder on roasted sweet potato, green vegetable, red wine jus (gf, df)
- Chicken breast with moroccan spice, pistachio crumbed, parmesan mash, greens and white wine (gf)
- Porcini mushroom risotto, white wine, thyme and dash of cream (gf, v)
- Baked palm heart with black eye beans, olives, kiss pepper, pico de gallo (gf, df, v)

Dessert

- Creme Brulee
- Mixed berries cheese cake
- Pavlova