



WHATS FOR DINNER YOU ASK?

ENTREE

PARMESAN & TRUFFLE DUSTED POLENTA CHIPS W/ TRUFFLE MAYO (GF)

PORK BELLY BITES IN A SATAY CORIANDER GLAZE (GF)

PRAWN AND GINGER DUMPLINGS (3) SOY DIPPING SAUCE

MAIN

1. BEEF MADRAS W/ RICE (GF) ADD POPPADUMS

2. SEAFOOD RISOTTO WITH CRISPY FRIED SNAPPER AND WAKAMI (GF)

3. FRESH HOUSE MADE GNOCCHI IN A MUSHROOM SAUCE, W/ PARMESAN AND ENOKITAKE MUSHROOMS (GF)

4. ROASTED & SPICED CAULIFLOWER WEDGE W/ HUMMUS, KALE AND CRISPY CHICK PEAS (VEGAN/GF)

5. CHICKEN BREAST STUFFED W/ CREAM CHEESE, BASIL, SUN BLUSHED TOMATO & ROCKET PESTO, ROASTED CHATS, BROCCOLINI (GF)

6. PAN SEARED SCOTCH FILLET W/ POTATO ROSTI, HERITAGE CARROTS, BROCCOLINI & BEEF JUS (GF NAT)

DESSERT

ORANGE & DARK CHOC CHIP CANNOLI W/ PISTACHIO CRUMB

LEMON MERINGUE TART W/ FRUIT COULIS

CHOCOLATE LAVA CAKE WITH CHOCOLATE ICECREAM

VANILLA PANNA COTTA WITH BERRY COMPOTE (GF)