



SEASONAL MENU

CURED SALMON BRUCHETTA 22

Grilled sourdough, radish, cherry tomato, shaved fennel, snow peas, capers, watercress & balsamic reduction

MEATING SUMMER BOWL 22

Add prosciutto or grilled chicken 6

Beetroot, rocket, watercress, peaches, mix quinoa, cherry tomato, walnuts, dried figs & vincotto dressing

VEGETABLE PAELLA 24

Chicken & Chorizo Paella 28

Prawn & Chorizo 30

saffron Arborio rice, beans, peas and finished with fresh capsicum, herbs, chili salsa

PAN FRIED BARRAMUNDI 32

Lentil, harissa roast carrot, sweet potato, kale, almond flake, sundried tomato & capsicum relish

PIT SMOKED PORK BELLY 30

BBQ pit smoked pork belly, maple roast sweet potato puree, spicy carrot, radish, shaved fennel, beetroot & Apple

SLOW ROAST PULLED LAMB 30

Spiced lamb, roasted vegetable, olives, sundried tomato, feta, herbs, almond flakes, risoni, truffle & beetroot glaze

DESSERT 12

STICKY DATE PUDDING

Date jus, fresh berries, praline and salted caramel gelato

PISTACHIO, WALNUT AND DARK CHOC BROWNIE

Rocky road ice-cream chocolate and fresh berries

COOKIES AND CREAM CHEESECAKE

Whipped cream and vanilla ice cream

DESSERT PLATTER FOR 2 22

A taste of all 3 desserts