



SEASONAL MENU

SPRING SALAD 24

Rocket, grilled halloumi, roast pumpkin, pine nuts, sundried tomatoes W/
zesty dressing (V) (gf)

Add Chicken / Prosciutto 5

WILD MUSHROOM AND TRUFFLE RISOTTO 28

Slow cooked Arborio rice seasoned with chives & wild mushroom finished
with truffle oil glaze (gf)

Add Chicken 5

SESAME CRUSTED SALMON 33

Smashed potatoes, seasonal greens and salsa Verde (gf)

BEER BATTERED BY DEEDS, BARRAMUNDI 30

Beer battered Barramundi served W/ hand cut chips, house made tartare
and lemon sauce with a side salad

CHICKEN AND PROSCIUTTO 33

Chicken breast stuffed with sundried tomatoes, spinach and halloumi with
chat potatoes, crispy prosciutto, asparagus, finished W creamy herb sauce

DESSERT 14

DECONSTRUCTED BANOFFEE PIE

Fresh Banana coupled with biscuit crumble, whipped cream and dulce de
leche (caramel)

STICKY DATE PUDDING

A classic family recipe with rum infused dates, butterscotch sauce and
caramel gelato

WARM GOOEY CHOCOLATE BROWNIE

A generous piece of chocolate brownie, covered in warm white chocolate
ganache W/ vanilla ice cream

AFFOGATO

Espresso, vanilla ice cream your choice of Frangelico, Baileys or Kahlua

DESSERT PLATTER FOR 2 \$25

A taste of all 3 desserts