



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)

DESSERT 14

CRÈME BRÛLÉE

Classic creamy crème brûlée pudding with a brittle top of melted sugar

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