



# .... SEASONAL MENU ....



## Meating Room Salad ..... \$24

Spinach and roquette mix with roast beetroot, pumpkin, onion, roasted walnuts, halloumi, and a zesty dressing (V) (gf)

## Add Chicken ..... \$5

## Prawn Po'boy (Traditional Louisiana Sandwich) ..... \$24

Crispy fried prawns, celery, slaw, sriracha aioli on a buttery white roll, served with chips

## Chicken and Pesto Risotto ..... \$28

Slow cooked Arborio rice, chicken, pesto, and sundried tomatoes finished with crispy parmesan (gf) *Vegetarian option available*

## Crispy Skinned Salmon ..... \$33

A bed of braised fennel and leek, served with charred broccolini (gf)

## ..... DESSERT .....

## Crème Brulee ..... \$14

Classic creamy crème brulee with brittle top of candied sugar

## Sticky Date Pudding ..... \$14

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

## Warm Goey Chocolate Brownie ..... \$14

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

## Dessert Platter for 2 ..... \$25

A taste of all 3 desserts

## Affogato ..... \$14

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



All EFTPOS transactions will incur a 1.5% fee

Sunday Surcharge 10%

Public Holiday Surcharge 15%