



LUNCH/DINNER MENU

Entrée

(please select one)

- Butterflied Prawns with Chermoula Butter gf
- Baby Beet, Goat's Cheese, Pear & Candied Walnut Salad gf
- Pea, Ricotta & Mint Fritters with Sumac Yoghurt gf
- Sashimi Tuna with Pink Grapefruit & Radish gf

Mains

(please select one)

- Middle Eastern Spiced Lamb Backstrap with Smoked Almond & Tahini Yoghurt & Baby Carrots gf
- Snapper Fillet with Smoked Paprika Butter & Cauliflower Puree gf
- Beef Eye Fillet with Mustard Cream, Onion Puree & Green Beans gf
- Roasted Chicken with Wild Mushrooms & Baby Leeks gf

Sides

(please select two)

- Roast Potatoes with Rosemary gf
- Crispy Brussel Sprouts with Burnt Butter gf
- Green Leaf Salad with Mustard Citrus Dressing gf
- Roasted Carrots & Parsnip with Tahini Dressing gf

Served with Sour Dough Bread & Organic Butter

Dessert

(please select one)

- Ricotta Cheesecake with Mascarated Mandarins
 - Almond & Prune Tart with Vanilla Bean Ice Cream
 - Warm Spiced Gingerbread with Poached Pear gf
 - Rich Chocolate Dessert Cake with Raspberries & Bailey's Cream gf
- Plus

Gourmet Cheese Platter

- 3 Course \$89.00 per person + GST
- 2 Course \$75.00 per person + GST
- Alternate drop add \$5.00 per course

(10% surcharge for less than 10 guests)