

All courses alternate placement
Please select 2 from each course

Entrée

Prawn tortellini, grilled octopus, tomato and lemon dressing
Poached salmon, cauliflower, cherry tomato and parmesan *g
Cumin spiced pumpkin tortellini, crispy leek, coconut broth *v
Kingfish ceviche, cucumber soup, herb salad *g
Chili & garlic chicken, couscous, pistachio & mango
Red wine, tomato & olive braised rabbit, potato gnocchi
Short rib of beef, pickled papaya, cucumber, Vietnamese mint, star anise *g
Caramelised onion & goats cheese tart, bitter leaf salad *v
Roast beetroot, rocket, buffalo mozzarella, walnuts, horseradish cream *v *g

Main Course

Roast barramundi, tomato, cavolo nero, bouillabaisse *g
Pan fried red emperor fillet, crushed peas, sauce vierge *g
Tarragon buttered chicken breast, mushroom ravioli, Madeira sauce
Yoghurt marinated lamb rump, pomme fondant, zucchini, capsicum and almond *g
Roast pork scotch fillet, apple butter, fennel and sage salad *g
Roast 'cape grim' rump cap, beetroot, sauté potato, chimichurri butter *g
Grilled sirloin, béarnaise sauce, green beans and watercress *g
Spiced pumpkin, peas, sage and mascarpone risotto *v
Pan fried gnocchi, confit tomato, grilled asparagus, button mushrooms, goats cheese cream *v

Dessert

Crème caramel, berry compote, almond tuile *g
Apple & cinnamon crème brulee, muscatels *g
Passionfruit and strawberry pavlova, vanilla ice cream
Chocolate mousse cake, Frangelico and raspberry *g
Strawberry & ginger parfait, sablé biscuit
Blueberry financier, vanilla ice cream
Chocolate & date tart, pistachio cream

*v denotes vegetarian

*g denotes gluten-free

Please note menu is subject to change due to seasonal availability