



Entrée

Jerk Chicken Salad (gf)

micro herbs, olives, cherry tomato, carrots & house dressing

Kingfish Sashimi (gf)

sesame, soy & lime dressing, pickled ginger, spring onion, cucumber & miso mayonnaise

Arancini (v)

leek, pea and cheddar arancini balls, napolitana sauce and micro herb salad

Main

Swiss Brown Mushroom Gnocchi (v)

pan-fried gnocchi, roast swiss browns, burnt butter, crisp sage and shaved parmesan

Pan Fried Brussels Sprouts (gf) (vegan)

fresh lime, black grapes, cashewnut, micro herbs & red onions

Chargrilled Porterhouse (gf)

with Fat Cut Chips, Charred Broccolini & Red Wine Jus

Atlantic Salmon (gf)

bok choy, roast kipfler potatoes and ponzu dressing

Roast Chicken Breast (gf)

pearl couscous, truss tomatoes and mustard cream

Dessert

Warm Chocolate Brownie

pistachio praline and vanilla ice cream

Churros

in spiced sugar with cherry compote & chocolate sauce

Lemon Curd Tart

shortbread tart, berry coulis, vanilla ice cream and strawberries

2 Course Meal: \$70

3 Course Meal: \$80

Pre Order Required