



MENU \$195

SHARED ENTREES

HOUSE MADE BREAD

Cooked to order, confit garlic & rosemary,
whipped butter

TRUFFLED BURRATA

Pickled eggplant, EVO, pressed sourdough

KINGFISH & NECTARINE TARTARE

Spring onion, basil oil

PARFAIT BUNS

Chicken liver parfait, quince jelly, onion jam

SHARED MAINS

DAINTREE BARRAMUNDI FILLET

Spring pea velouté, artichoke, fennel & lemon

SLOW COOKED LAMB SHOULDER

Chermoula, lamb jus

SIDES

TRIPLE COOKED DUCK FAT POTATOES

Garlic & rosemary

ROCKET & PARMESAN SALAD

Smoked almond dressing

BEANS & BACON

Green beans, pancetta

DESSERTS Alternate Drop

STRAWBERRY BOMBE ALASKA

Strawberry compote, vanilla meringue

HAZELNUT PROFITEROLE

Cinnamon ice cream, hazelnut ganache,
warm chocolate sauce



VEGETARIAN MENU

ENTREE Choice of

HUMMUS & WARM CHICKPEA vegan
First press olive oil, red onion, tomato,
cucumber, fried curry leaves, charred flatbread

POTATO & SPINACH ROSTI
Paprika aioli, crispy pickles

MAIN Choice of

SUMMER VEGETABLE RISOTTO
Carnaroli rice, broad bean, green pea,
zucchini flower, artichoke, green onion, spinach

ROAST CAULIFLOWER STEAK vegan
Green tahini, harissa braised chickpea & kale

DESSERT Choice of

VEGAN STICKY DATE PUDDING
Vegan vanilla ice cream

STRAWBERRY BOMBE ALASKA
Summer berry coulis



KIDS MENU \$50 12yrs & under

MAINS

FISH GOUJONS & CHIPS

Battered flathead fillets, chips, tartare sauce

LINGUINE NAPOLITANA

Parmesan cheese

ROASTED FREE RANGE CHICKEN BREAST

Chips or vegetables

TRADITIONAL GLAZED HAM

Roast potatoes, peas

DESSERT

VANILLA PROFITEROLE

Warm chocolate sauce, sprinkles

or

SELECTION OF SORBETS