

08/10/18



Spring 2018 Dinner Menu

First courses

Beetroot and horseradish panna cotta, parsley sponge, pickled vegetables. **(no added gluten)**
(contains almond meal)

Seared fish, pickled ginger and wakame salad, compressed watermelon, black sesame

Second courses

Tortellini, roasted cauliflower and broccoli, asparagus, peas, pesto, red pepper sauce **(V)**
(contains pine nuts)

Duck confit, parsnip puree, orange and blackberry salad

Third courses

Red pepper, aromatic quinoa and rice, green sauce and lentils du puy **(no added gluten) (vegan)**

Slow cooked chicken, coconut and cabbage rice roll, hot and sour salad

Medium rare beef loin, charred tomatoes, mushrooms, dried shallots **(no added gluten)**

Dessert

Chocolate and peanut butter mousse, elderflower and prosecco jelly, banana cake, fruit
(no added gluten)

Please consult our wait staff for any special dietary requirements – whilst every effort is made to accommodate these requests, we cannot guarantee 100% compliance

\$35pp inclusive of GST

Espresso Coffees, English Breakfast, Earl Grey, Peppermint, Jasmine Green
and Camomile Teas - all \$3.50 - Hot Chocolate in a Mug - \$4.50

Please note that whilst every care is taken to prepare meals suitable to special dietary requests, all our meals are prepared in the same kitchen and we cannot guarantee 100% compliance to your request.