



LUNCH/DINNER MENU

Entrée

(please select one)

- Prawn Cocktail with Coriander Aoili
- Chicken Liver Pate with Seed Snaps, Rockmelon wrapped in Prosciutto & Olives
- Zucchini & Haloumi Fritters with Dill Yoghurt
- Smoked Trout with Ginger & Soy Dressing & Asian Slaw
- Lime & Chilli Crab Cakes with Freshly Pickled Cucumber Ribbons
- Bloody Mary Oysters

Mains

(please select one)

- Chermoula Crusted Lamb Backstrap with Pea Puree & Roasted Vegetables
- Slow Roasted Moroccan Lamb with Labne & Slow Roasted Heirloom Tomatoes
- Lemongrass & Kaffir Lime Butterflied Chicken with Broccolini
- Beef Eye Fillet with Ginger, Radish & Tamari served with Cauliflower Mash
- Roasted Duck Breast with Beetroot, Pomegranate & Crisp Scallop Potatoes
- Asian Marinated Baked Salmon with Snow Peas & Potted Jasmine Rice
- Cured Trout with Beetroot Salad & Dill Creme

Salad

(please select two)

- Shaved Fennel, Orange, Red Onion & Olive Salad
- Kale Salad with Avocado, Orange & Mint
- Char-grilled Broccoli Salad with Tamari Almonds
- Roasted Vegetable & Quinoa Salad with Lemon Tahini Dressing
- Roasted Sweet Potato & Baby Spinach Salad with Cherry Tomatoes & Feta
- Pumpkin, Walnut & Goat's Cheese with a Honey Balsamic Dressing
- Slow Roasted Tomato, Rocket, Pine Nuts & Parmesan Salad
- Quinoa, Orange & Broccolini Salad

Served with Sour Dough Bread & Organic Butter

Dessert

(please select one)

- Raw Raspberry & Cacao Slice
- Eton Mess (Meringue, Berries & Rosewater Cream)
- Rich Chocolate Dessert Cake with Double Cream
- Citrus Syrup Cake with Coconut Yoghurt
- Vanilla Bean Crème Brulee
- Espresso Chocolate Mousse with Baileys Cream
- Plus
- Gourmet Cheese Platter

3 Course \$79.00 per person + GST

2 Course \$62.00 per person + GST

Alternate drop add \$5.00 per course

(10% surcharge for less than 10 guests)