



## LUNCH/DINNER MENU

### Entrée

**(please select one)**

- Butterflied Prawns with Chermoula Butter gf
- Asian Glazed Salmon San Choy Bao gf
- Rockmelon, Prosciutto & Buffalo Mozzarella Salad v gf
- Gazpacho Soup with Basil Oil Croutons
- Pea, Ricotta & Mint Fritters with Sumac Yoghurt gf
- Lime & Chilli Crab Cakes with Freshly Pickled Cucumber Ribbons

### Mains

**(please select one)**

- Chermoula Crusted Lamb Backstrap with Pea Puree & Asparagus gf
- Snapper Fillet with Smoked Paprika Butter & Cauliflower Puree gf
- Beef Eye Fillet with Mustard Cream & Crispy Roast Potatoes with Rosemary
- Seared Chicken Breast with Romesco Sauce & Broccolini gf

### Salad

**(please select two)**

- Heirloom Tomato, Mozzarella & Basil Salad
- Char-grilled Broccoli Salad with Tamari Almonds
- Cauliflower Salad with Spiced Chickpeas & Lemon Tahini Dressing
- Roasted Pumpkin, Walnuts & Goat's Cheese with a Honey Balsamic Dressing
- Slow Roasted Tomato, Rocket, Pine Nuts & Parmesan Salad
- Quinoa Salad with Moroccan Spiced Roasted Vegetables & Coriander

Served with Sour Dough Bread & Organic Butter

### Dessert

**(please select one)**

- Raspberry Bombe (Meringue, cream, berries & rosewater)
- Vanilla Bean Crème Brulee
- Espresso Chocolate Mousse with Baileys Cream
- Plus
- Gourmet Cheese Platter

3 Course \$85.00 per person + GST  
2 Course \$65.00 per person + GST  
Alternate drop add \$5.00 per course

(10% surcharge for less than 10 guests)