

ENTREES

Winter Vegetable Salad with Grilled Halloumi  20.00
Warm roasted wintervegetables and mixed greens tossed in a red bell pepper sauce.

Slow Roasted Pork Belly   20.00
Pork belly served with bok choy, Vietnamese slaw and an onion ring, tossed in a honey, ginger, garlic and soy sauce.

Lemon Pepper Calamari  19.00
Deep fried calamari served with rocket leaves and citrus aioli.

Pot Braised Lamb Shank  42.00
Served with truffled mashed potatoes, a medley of roasted root vegetables and topped with gremolata.

Pan Seared Tasmanian Salmon Fillet   40.00
Served with fondant pomme, green beans, cherry tomatoes and a herb butter sauce.

Danish Blue Vein Cheese Risotto  34.00
With sundried tomatoes, asparagus, peas and topped with rocket leaves.

MAINS

Flourless Chocolate Cake and Salted Caramel  19.00
Served with chocolate soil and cream chantilly.

Mexican Churros  19.00
Tossed in cinnamon and sugar and served with chocolate ganache and macadamia ice cream.

Trio of Sorbet   19.00
Lemon, mango and mixed berry sorbets finished with fairy floss.

DESSERTS

Please see one of our friendly team members for any dietary requirements or if you have any allergies. Due to the potential of the trace of allergens in the working environment and supplied ingredients we cannot guarantee allergin free meals.