

ENTREES

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

Slow Roasted Pork Belly   **22.00**
Pork belly served with mango slaw, onion rings and bok choy tossed in honey, ginger, garlic and soy sauce.

Lemon Pepper Calamari  **20.00**
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 pomme fondantes, green beans, cherry tomatoes and a herb butter sauce.

Danish Blue Cheese Risotto  **34.00**
Traditional arborio rice risotto with sundried tomatoes, asparagus, peas and topped with rocket leaves.

Flourless Chocolate Cake and Salted Caramel  **20.00**
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   **20.00**
Lemon, mango and mixed berry sorbets finished with fairy floss.

MAINS

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 allergen free meals.