

## ENTREES

### Grilled Haloumi with Lentil and Tabouli Salad 20.00



Drizzled with cranberry sauce.

### Lemon Pepper Calamari 20.00



Served with rocket leaves and lime aioli.

### Moroccan Lamb Cutlet 22.00



Served with carrot purée, wilted spinach and herb oil.

### Chargrilled Pork Cutlet 42.00



Served with roasted and herbed smashed pumpkin, sautéed broccolini and red wine jus.

### Pan Seared Tasmanian Salmon Fillet 40.00



Served with truffle mashed potatoes, sautéed green beans and cherry tomatoes with garlic and herb butter.

### Wild Mushroom Risotto 34.00



Traditional arborio rice risotto with shitake, enoki, porcini mushrooms and baby spinach. Drizzled with truffle oil.

## DESSERTS

### Lemon Tart 20.00

Served with raspberry coulis and a berry compote.

### Flourless Orange and Almond Slice 20.00

Served with chocolate soil and cream Chantilly.

### Sticky Date Pudding 20.00

Served with caramel sauce and vanilla ice cream.

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.