

# SUMMER DINNER MENU

## ENTREES

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<b>Tomato and Basil Bruschetta</b> Fresh bocconcini served on French baguette.	20.00
<b>Char-Grilled Octopus (GFO)</b> Slow cooked Octopus, tossed in pesto sauce, served with rocket salad and saffron aioli.	22.00
<b>Peking Duck (GFO)</b> Accompanied by bok choy and honey soy sauce.	24.00
<b>Dukkha Crusted Kangaroo Fillet (GF)</b> Lightly crumbed in Dukkha spice mix, served with sautéed broccolini and blistered cherry tomatoes.	22.00

## MAINS

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<b>Southern Ranges Eye Fillet 250gm (GF)</b> Paired with truffle mash, sauteed cavolo Nero, crispy prosciutto and red wine jus.	62.00
<b>Lemon and Herb Roasted Chicken (GF)</b> Half-roasted chicken served with Cajun-spiced pumpkin mash, sauteed asparagus, herb oil, and a side of traditional gravy.	42.00
<b>Pan Seared Salmon Fillet (GF)</b> Accompanied by mashed potato, sauteed green beans, cherry tomatoes, and herb butter.	40.00
<b>Wild Mushroom Risotto (GF)</b> Classic Arborio rice risotto with shiitake, enoki, porcini mushrooms, baby spinach, and a drizzle of truffle oil.	34.00

## DESSERTS

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<b>Vanilla Slice</b> Golden puff pastry layers filled with a rich vanilla custard, served with berry compote and macadamia ice cream.	22.00
<b>Passionfruit and Mixed Berries Pavlova</b> Topped with Chantilly cream.	23.00
<b>Gianduja Chocolate Cake with Hazelnuts</b> A rich chocolate cake topped with smooth gianduja ganache, hazelnut, and served with orange chocolate ripple ice cream.	24.00
<b>Trio Of Sorbet (GF,DF)</b> Refreshing trio of sorbets featuring mango, berry, and lemon flavors.	20.00