



# M E N U

## ENTRÉE

*Choose only 2 options*

Prawn Salad Prawn, coconut lime & cilantro dressing, mango, Israeli cous-cous, baby cos

Salmon Salad House cured fennel & beetroot fresh salmon, avocado whip, bulgar, rocket, sprouts, caper berries, pea tendrils, kumara shavings.

Duck croquettes Panko crumbed 'pulled meat' croquettes, Romesco, Asian slaw, aioli, sprouts, pistachio crumb

Mushroom Roesti Roast garlic Portobello mushrooms, feta whip, potato-kumara roesti, beetroot puree, courgette ribbons, sorrel pesto, sprouts, pecorino

## MAINS

*Choose only 3 options*

Medium Rare Lamb Rump Pan roasted lamb rump, honey-herb glaze, baba ghanoush, chargrilled cauliflower, pickled red cabbage, peas, baby spinach, local olive oil, pinenuts (cooked medium-rare only)

Fresh Fish Creation Pan seared harissa fresh fish, greens, courgette ribbons, preserved lemon, shaved fennel, butternut hummus.

Medium Rare Scotch Fillet Chargrilled scotch fillet (cooked medium rare only) duck fat roast agria, arabiatta, Portobello mushroom, onion jam, herbed tomato, hollandaise

Risotto Garlic & lemon baked eggplant, red lentil & quinoa risotto, rocket, pumpkin hummus, pomegranate- balsamic syrup, dukkah with pan roasted sumac chicken breast (can be vegetarian).

*Served with duck fat roast potatoes and seasonal vegetables or fresh house salad for the table.*

## DESSERT

*Choose only 2 options*

Sticky Toffee Xmas Pudding Sticky toffee xmas pudding, maple-hokey gelato, pecan brittle, soft cream

Creamy Cheese Grilled camembert, strawberry & grape medley, balsamic syrup, rye wafers, toasted almonds

Brulee Passionfruit & white chocolate Brulee, espresso-hazelnut macaroon, vanilla bean gelato, soft cream

Trifle-Misu Espresso sponge, brandy custard, cardamom orange jelly, chocolate shavings, soft cream, pistachio crumb, vanilla bean gelato

Main only - \$35

Main and Entree or Dessert - \$45

3 Courses (Entree, Main and Dessert) - \$60