



SIT DOWN MENU

ENTRÉE

Smoked salmon with Campari lemon dressing with orange watercress and rocket salad (gf)

Antipasto – prosciutto wrapped asparagus, marinated artichokes, crispy tortilla, roasted red peppers, sopressa, olives and smoked eggplant dip (gf)

Crispy duck and Asian roasted pumpkins salad, lime and coriander dressing (gf)

Conchiglioni pasta stuffed with beef ragu, finished with orange gremolata, aged reggiano and roasted cherry tomatoes

Pea and Haloumi fritters with ribbon zucchini , basil and lemon salad (veg, gf)

Beetroot tart tartan with Persian fetta and mint salad (veg)

Crispy herbed polenta with grilled spicy chorizo and fresh tomato salsa, aged balsamic and rocket (gf)

MAIN

Daube of beef (slow cooked beef) with smashed peas, shiraz glaze on layered cream potatoes with crisp prosciutto (gf)

Shiraz glazed duck with roasted pear and muscatels, crunchy roasted potatoes, beans in gremolata (gf)

Smoked lamb cutlets with spiced roasted pumpkin, beans and onion jus (gf)

Twice cooked crispy chicken on creamy garlic potatoes with roasted capsicum jam, roasted cauliflower and peas (gf)

Crispy skin Atlantic salmon on parsnip puree with chargrilled asparagus, pea and mint sauce

Roasted beef eye fillet, wrapped in speck, on potato rosti with caramelized shallot marmalade and port jus, broccolini (gf)

Homemade gnocchi with leeks, roasted garlic and porcini, aged parmesan and pangrattato (veg)

DESSERT

Coconut pannacotta with pineapple wafers, melon balls in lime leaf syrup (df, gf)

Buttermilk bavarois with roasted rhubarb and pistachio praline (gf)

Bittersweet chocolate mousse with strawberries in lemoncello (df, gf)

Baked lemon tart with double cream and vanilla fairy floss

Apple tart tartin with honey and vanilla yoghurt

Banana and cinnamon sticky toffee pudding with double cream and caramel sauce

Lemon and coconut cake with coconut yoghurt icing and blueberry compote (vegan)