



ANTIPASTO

Shared platter of Australian and Italian cured cold cuts, seasonal marinated vegetables, chickpea croquette with pesto mayo & grissini.

ENTRÉE

Spinach & roquette gnocchi, truffle cream sauce, Swiss mushroom confit, topped with kale chips.

*Burrata cheese served with marinated heirloom tomato, plum, raddish, baby beetroot, pistachio, fresh basil & mint, thinly sliced prosciutto, balsamic graze. **GF***

MAINS

*Angus porterhouse cooked medium topped with mushroom & black pepper sauce, served with grilled asparagus, Portobello mushroom stuffed with herbs, roasted peppers, tomato, couscous, red onion, lemon, parmesan cheese. **GF***

*Oven roasted fresh fish fillet served with prawn bisque, braised lentil & English spinach. **GF***

Rolled & roasted pork belly stuffed with garlic, sage, apple jam, with roasted sunchokes & braised English spinach topped with broad bean pesto.

Polenta spinach & mushroom lasagna served with green pesto cream sauce.

DOLCE

Nutella bread butter pudding served with berries & cream.

Home made pecan & fig tart served with espresso butter cream & crushed coffee beans.

*Refreshing mango & orange sorbet. **VE***

THIS MENU IS SUBJECT TO CHANGE

