



ENTREE

Fried Five Spice Tofu

Served with a Cucumber, Chilli, Coriander & Fried Shallots Salad *DF/GF/V/VEGAN*

Peking Duck Spring Rolls

Roast Duck, Asian Style Vegetables Wrapped in Asian Pastry Lightly Fried with a Sweet & Spicy Plum Sauce *DF*

Chargrilled Seafood Antipasto

Octopus, Mussels, Squid, Prawns & Fish Drizzled with Rocket & Almond Pesto *GF*

Portobello Mushroom Arancini

Served with a Garlic Aioli *V*

Salt & Pepper Squid

Tossed in Coriander, Chilli, Fried Shallot & our Salt & Pepper Spice *DF/GF*

MAIN

Atlantic Salmon Fillet

Atlantic Salmon Fillet Pan Fried with Citrus Herb Cous Cous, Peppers, Spanish Onion, Garlic Thyme Oil And Spiced Tomato Relish *GF*

350g Yearling Grass Fed Rump

Sous Vide Medium Rare with Fries, Garden Salad & Creamy Mushroom Sauce

Golden Seafood Plate

Beer Battered Fish, Crumbed Calamari, Tempura Prawn, Fries & House-made Tartare Sauce

Chicken Filo Parcel Of The Day

Slow Cooked Chicken Thigh Wrapped in Filo Pastry & Baked till Golden in Today's Delicious Flavour

Satay King Prawns

Sautéed Prawns in a Spicy Peanut Satay Sauce with an Aromatic Rice Pilaf & Peanut Crunch

DESSERT

White Chocolate & Vanilla Creme Brulee

Served with Pistachio Biscotti *GF (available upon request)*

Mixed Berry Cheesecake

Served with Blueberry Compote, Crème Anglaise & Macadamia Ice Cream

Chocolate Nemesis

Rich Flourless Dark Chocolate Cake with Chantilly Cream & Black Cherry Compote *GF*

\$65 per head – menus will change seasonally

\$2.50 per person surcharge applies on Sunday

**GF -Denotes Gluten Free Meals, DF -Denotes Dairy Free Meals, V – Denotes Vegetarian Meals*