



APERITIF

GLASS OF LINDEMAN'S BRUT CUVÉE ON ARRIVAL

ENTRÉE

one of each item per person

AUSTRALIAN PORK BELLY WITH PEAR AND APPLE PURÉE (G)

ARANCINI BALLS STUFFED WITH NAPOLI AND MOZZARELLA

MAIN

choose one per person

CRUMBED LAMB CUTLETS (G) (N)

Three juicy Australian raised and grass-fed lamb cutlets with a pistachio and cashew nut crust. Served with seeded winter mash and red wine jus.

200G AGED BLACK ANGUS RUMP (G+) (D)

Australian grass-fed MSA certified Angus rump steak, cooked medium-rare and served with fries and mixed leaf salad. With your choice of condiment: Peppercorn · Mushroom · Bernaise · Gravy

PAN SEARED SKIN SALMON (N) (G) (D+)

Pan seared and roasted Tasmanian salmon topped with citrus crème fraîche and laid on a bed of pistachio, raisins and cherry tomato quinoa salad.

BEEF AND HONEY BURGER (G+) (D+)

MSA graded char-grilled Black Angus beef patty in honey, topped with bacon, fried egg, cheese, lettuce, tomato, BBQ sauce and Vegemite mayo.

* For Gluten Free option, Vegemite mayo can be removed.

QUINOA, HALLOUMI, BLACK RICE AND ROASTED

VEGETABLE SALAD (V) (G) (V+) (D+)

Grilled halloumi, char-grilled red capsicum, zucchini ribbons, cherry tomatoes, beetroot, roasted pumpkin, raisins and marinated goats cheese tossed with quinoa grains, black rice and fresh basil, with hummus dressing.

SIDES

select two for the table

MAC 'N' CHEESE (V)

POLENTA AND PARMESAN CUBES (V) (G)

SEASONAL ROASTED VEGETABLES (V) (G)

ROCKET, PARMESAN AND PEAR SALAD (V) (G)

DESSERT

choose one per person

CARAMEL AND NUTELLA PIE (V) (N)

SALTED CARAMEL AND POPCORN PANNA COTTA (G)

MILK CHOCOLATE GANACHE (G)

COCKTAIL

choose one per person

ANNA'S MARGARITA \$15*

Olmecca Tequila, lime and lavender syrup.

IMPROVED COSMO \$18*

Beefeater Gin, Grand Marnier, lime, raspberry and pomegranate fresca.

NEW YORK SOUR \$15

George Dickle No.8 bourbon, fresh lemon juice, sugar and Matua merlot.

APEROL SPRITZ \$15

Aperol, Prosecco, Soda water and a wedge of orange.



(V) VEGETARIAN
(G) GLUTEN FREE
(S) CONTAINS SOY
(D) DAIRY FREE

(V+) CAN BE MADE VEGAN
(G+) CAN BE MADE GLUTEN FREE
(N) CONTAINS NUTS
(D+) CAN BE MADE DAIRY FREE

