



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

FS\_MENU\_SET\_221217



## DRINK

*choose one per person*

HOUSE RED/WHITE/SPARKLING,  
HOUSE BEER/ CIDER OR SOFT DRINK

## ENTRÉE

*one of each item per person*

WARM BREAD AND CULTURED BUTTER (V)

AUSTRALIAN PORK BELLY WITH  
PEAR AND APPLE PURÉE (G)

ARANCINI BALLS STUFFED WITH A BEEF  
AND PORK MEATBALL AND MOZZARELLA

CINNAMON CALAMARI (G)

## 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 rocket, parmesan and pear salad.

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.

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

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, raisin and cherry tomato quinoa salad.

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

180g MSA graded char-grilled Black Angus beef patty marinated with Australian honey, topped with bacon, a fried egg, pineapple, tasty cheese, lettuce, tomato, beetroot chutney, BBQ sauce and Vegemite mayo.

## 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 (V)

MILK CHOCOLATE GANACHE (V)