



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- Pan Fried on a Caprese Salad of Tomato, Bocconcini Cheese, Balsamic Reduction, Spinach & Rocket Pesto *GF*

Cape Grim 350g Rump Steak- Sous Vide Medium Rare, then Char Grilled with Fries, Salad & Creamy Mushroom Sauce

Golden Fried Seafood Plate- Beer Battered Fish, Crumbed Calamari, Tempura Prawn, with Fries & House made Tartare Sauce

Chicken Filo Parcel of The Day-

Chicken Thigh in Today's Delicious Flavor Wrapped in Filo Pastry & Baked. Served with Fries & Salad

Satay Prawns- Spicy Peanut Satay Sauce, Peanut Crunch with an Aromatic Pilaf Rice *DF*

DESSERT

Mixed Berry & White Chocolate Creme Brulee- Served with Pistachio Biscotti

Banoffee Cheesecake- Served with Dulce De Leche & Macadamia Ice cream

Chocolate Nemesis- Rich Flourless Chocolate Cake with Mixed Black Cherry Compote & Chantilly Cream *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*