

MENU

*A flute of Lanvin Champagne or schooner of beer
upon arrival*
soft bread roll with whipped herb butter

ENTRÉES

Puff Tart v

sweet potato, butternut pumpkin, zucchini, goat's
cheese, chives

Chicken Roulade gf

triple cream brie, sage & brown butter, petit salad

Yuzu & Wasabi Poached Prawns gf

baby gem, radicchio, avocado, red onion, wasabi mayo

MAINS

Pan Seared Humpty Doo Barramundi

baby potatoes, green beans, lemon, capers, beurre blanc

250g Eye Fillet gf

pommes puree, charred broccolini, bordelaise sauce,
sweet potato crisp

Mushroom Risotto gf v vg* (on request)

medley of mushrooms, truffle oil, hazelnuts,
mascarpone, parmesan

*gf - gluten free v - vegetarian vg - vegan * - on request*

*Our menus contain allergens and are prepared in kitchens that handle nuts, shellfish, gluten and eggs.
Whilst all reasonable efforts are taken, we cannot guarantee that our food will be allergen free.*

All card transactions incur a 1% surcharge. 10% surcharge applies on public holidays

