

## DINNER

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### STARTERS

<b>Salmon Gravlax</b> Anchovy paste, parsnip puree, passionfruit dressing. <i>i</i>	26
<b>Pea Velouté</b> Persillade, perfect egg, croûtons. <i>v</i>	25
<b>Oven Baked Brie</b> Wrapped in banana leaf, caramelised onion dip. <i>v</i>	27
<b>Pulled Pork Bao Buns</b> (2pc) Pickles, hoisin sauce.	25
<b>Prawn Carpaccio</b> Mango coulis, citrus herb cream, passionfruit dressing, salad. <i>gf, i</i>	26
<b>Green Mussels</b> Gratin with garlic/parsley butter. <i>i</i>	27

### MAINS

<b>Curry</b> Roasted seasonal vegetables, grilled roti. <i>vg</i>	42
<b>Seafood Bisque</b> Prawns, Moreton Bay bugs, scallops, green mussels, served with toast, rouille sauce, saffron potatoes. <i>m</i>	56
<b>Barramundi</b> Pan-fired with broccoli puree, honey/thyme roasted cherry tomatoes, persillade, lemon butter. <i>gf, A</i>	56
<b>Pork Belly</b> Corn puree, apricot & bacon chutney, homemade jus. <i>gf</i>	54
<b>Roasted Zucchini</b> Goat's cheese, cherry tomato, garden pesto. <i>v</i>	46
<b>Beef Tenderloin</b> 280gm, Cumin carrot puree, seasonal vegetables, homemade thyme jus. <i>gf</i>	65

### SIDES

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Baguette, EVO, balsamic glaze	12
Fries, truffle mayo. <i>df,v</i>	14
Sweet potato fries, truffle mayo. <i>df,v</i>	15
Roasted heirloom carrots, mixed nuts, almond dressing. <i>cn,v</i>	19
Organic plain rice. <i>gf,df,vg</i>	10
Steamed vegetables. <i>gf,vg</i>	16
Garden salad. <i>gf,vg</i>	15