

DINNER

STARTERS

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

MAINS

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

SIDES

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,df,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