

DINNER

STARTERS

Salmon Gravlax Anchovy paste, parsnip puree, passionfruit dressing. <i>i</i>	29
Pea Velouté Persillade, perfect egg, croûtons. <i>v</i>	27
Oven Baked Brie Wrapped in banana leaf, caramelised onion dip. <i>v</i>	32.5
Pulled Pork Bao Buns (2pc) Pickles, hoisin sauce.	28
Prawn Carpaccio Mango coulis, citrus herb cream, passionfruit dressing, salad. <i>gf, i</i>	28.5
Green Mussels Gratin with garlic/parsley butter. <i>i</i>	29.5

MAINS

Curry Roasted seasonal vegetables, grilled roti. <i>vg</i>	42.5
Seafood Bisque Prawns, Moreton Bay bugs, scallops, green mussels, served with toast, rouille sauce, saffron potatoes. <i>m</i>	59
Barramundi Pan-fired with broccoli puree, honey/thyme roasted cherry tomatoes, persillade, lemon butter. <i>gf, A</i>	57
Pork Belly Corn puree, apricot & bacon chutney, homemade jus. <i>gf</i>	55
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>	68

SIDES

Baguette, EVO, balsamic glaze	12.5
Fries, truffle mayo. <i>df, v</i>	15
Sweet potato fries, truffle mayo. <i>df, v</i>	16
Roasted heirloom carrots, mixed nuts, almond dressing. <i>cn, v</i>	19.5
Organic plain rice. <i>gf, df, vg</i>	11
Steamed vegetables. <i>gf, vg</i>	16.5
Garden salad. <i>gf, vg</i>	16

vg-vegan, v-vegetarian, gf-gluten free, df-dairy free, cn-contains nuts
 Seafood Origins: A-Australian, I-Imported, M-Mixed Origin
 15% surcharge applies on a public holiday