

# MENU

## APPETISER

Bread

## ENTREES

### Garlic & Ouzo Prawns

w tomato, spring onion, chilli & toasted Sourdough

### Pulled Chicken

spiced chicken, avo puree, charred corn coriander, tomato salsa & cultured cream vinaigrette

### Pan Fried Polenta (vv)

crispy polenta, white bean hummus, charred tomato paste, dukkah & snow tendrils

### Seafood duo

fresh prawn, miso, cured salmon, pickled kohlrabi, puffed rice, fukkura dust & yuzu mayonnaise

## MAINS

### Wild Barramundi

marinated in lemongrass, chilli, ginger & lemon myrtle pan roasted & topped w brandy & bisque sauce

### Cajun Crusted Salmon

w capsicum, romesco, charred broccolini & chimichurri

### Leek & Onion Rissotto

braised leek & caramelised onion, toasted pine nuts & goats cheese

### Persian Chicken

roasted chicken breast stuffed w Persian feta, sundried tomatoes, pine nuts & torn basil

### Braised Beef Cheek

rosemary & Coca Cola infused beef cheek, Paris mash, maple & merlot jus

## DESSERTS

### Strawberry & Mint Mess

meringue, strawberry jam gel, white balsamic & mint macerated strawberries, shaved white chocolate & chantilly cream

### Chocolate & Honeycomb Cheesecake

Callebaut milk chocolate cheesecake w chunks of honeycomb, malt biscuit base, vanilla anglaise & chantilly cream