

## **Dinner**

### **Entrée \$19**

Grilled tiger prawns, broad bean & pearl barley salsa, prosciutto, chilli-garlic dressing

Duck terrine, beetroot puree, apple & celery salad, crostini **GFA**

Goat's cheese salad, confit vegetables & labne **GF**

Seared scallops, cauliflower puree, toasted pine nuts & pomegranate **GF**

### **Main \$46**

Roast beef fillet, mushroom puree, pomme anna and confit vegetables **GF**

Roasted pork belly, celeriac puree, potato galette & steamed vegetables **GF**

Grilled salmon fillet, clams, saffron veloute, tossed potatoes and spinach **GF**

Braised goat, curried pumpkin puree, garlic flatbread, mint curd & salad **GFA**

Confit duck Maryland, pan-fried potatoes, carrot puree, grilled artichoke & cherry jus **GF**

Vegetable Malabari curry with cumin rice pilaf

### **Sides**

Steamed baby beans with almond butter \$9

Fat chips with aioli \$9

Garden Salad (Large) \$12

### **Dessert \$19**

Spiced poached Pear, white chocolate panna cotta & red wine glaze **GF**

Strawberry sponge cake, crème fraiche, mixed berry compote

Rosewater Bombe Alaska, raspberry jelly, Eton Mess white chocolate fudge **GF**

Salted caramel, peanut & chocolate tart with chocolate ice cream

### **Dessert tasting plate for two \$40**

#### **Cheese Board \$19**

A selection of Australian & imported cheeses

***GF indicates that the dish is Gluten Free. GFA indicates that the dish can be modified for a Gluten Free Diet.***