

EARLY BIRD MENU

Sunday to Friday (Dinner only)

order prior to 7.15 pm



Entrées

Pepper Dusted Calamari, Asian slaw salad, lime aioli

Chicken and Corn risotto - Black garlic and sweet corn risotto, spinach, shaved padano

Soup of the day_your waiter will advise you of today's soup

Chicken Beetroot salad (gf) (v)

heirloom tomatoes and beetroot, mixed lettuce, radish, Persian fetta, walnuts and crisp apple vinaigrette

Mains

Grilled Barramundi - Fresh QLD barramundi fillet, Desiree potato, ratatouille, green beans, Red curry butter

Grain fed Black Angus Beef Rump (gf) served with rosemary desiree potatoes, sautéed vegetables, bordelaise sauce

Lemon myrtle grilled chicken breast, chat potatoes, fried sprouts, lemon butter

Wild Mushroom Risotto - creamy wild mushroom risotto, pine nuts, shaved grana padano

Lamb Rump_ Lemon, thyme and garlic marinated lamb rump, skordallia mash, ratatouille, labneh, jus

Desserts

Espresso brulee, chocolate mousse, honeycomb, gingerbread crumbs, pecan caramel ice-cream

Crème Caramel (gf) garnished with fresh fruit, Chantilly cream

Seasonal Fruit Plate fresh fruit and blood orange gelato

Flourless chocolate cake_ chocolate ganache, mixed berry compote, almond biscotti, vanilla ice-cream

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| Main and Dessert coffee or tea | \$43.80 |
| Entrée and Main Course coffee or tea | \$46.80 |
| Entrée, Main and Dessert coffee or tea | \$57.80 |