



## ENTREES

**SALT & PEPPER CALAMARI**, (gf) Asian slaw salad aioli

**DUCK SALAD**, (gf) smoked duck breast, pickled beetroot, orange, shaved fennel, cucumber, hazel nuts.

**YELLOW SQUASH PEA & LEMON RISOTTO RISOTTO** finished with parsley, parmesan and beurre noisette

## MAINS

**CONE BAY BARRAMUNDI FILLET**, herb risotto citrus beurre blanc tomato salsa

**HERB MUSTARD MARINATED VICTORIAN LAMB RUMP**, (gf) lemon garlic desiree potato apricot salsa, sauteed vegetables

**GRILLED CHICKEN**, (gf) brie and sundried tomato filled chicken, yellow squash and pea risotto, romesco sauce

**BILACKONYXRUMP 300G**, (gf) served with rosemary potato parmentier, broccolini and red wine jus

## DESSERTS

**CRÈME CARAMEL**, (gf) garnished with fresh fruit, Chantilly cream

**FLOURLESS CHOCOLATE CAKE**, (gf) macerated strawberries and strawberry ice-cream

**WHITECHOCOLATE CRÈME BRULEE**, almond biscotti & vanilla ice-cream

**CITRUS YOGHURT CAKE** Baked yoghurt and kataifi pastry flan, lemon curd whipped cream, black berry compote

main + dessert	\$43.00 PER PERSON
entree+ main	\$48.00 PER PERSON
entree+ main + dessert	\$58.00 PER PERSON