

BREADS

Toasted ciabatta, goats cheese, confit garlic, balsamic, EVOO

ENTRÉE

Tempura zucchini flowers, ricotta, dill, fennel, citrus glaze ^(V)

Pork collar, braised, chilli ginger caramel glaze, asian herbs, fried shallots ^(GF)

Buttermilk calamari, sesame ginger mayo, slaw

Crispy tofu, chili ginger caramel glaze, Asian herbs, crispy shallots, lime ^(VEGAN)

MAIN

*Chargrilled chicken breast, Paris mash, broccolini,
creamy white wine sauce ^(GF)*

Crispy market fish, mushroom + parsley risotto, red wine jus ^(GF)

*200g Angus beef fillet, free range, pasture fed, southern VIC -
served with Paris mash, vine tomato, red wine jus ^(GF)
(cooked medium only)*

Vegetarian Risotto, Japanese pumpkin, baby spinach, toasted walnuts

(GF) (VEGAN OPTIONAL)

DESSERT

Tahitian vanilla bean crème brûlée, berry marmalade ^(GF)

Deconstructed mango & passionfruit cheesecake, ice cream

Dark chocolate tart, raspberry sorbet, raspberries ^{(GF) (VEGAN)}