

MAINS

Herb and lemon crusted lamb, au jus

Grilled porterhouse, red onion and baby caper sauce

Barramundi, blue cheese and dill sauce

Ricotta and basil stuffed conchiglioni, tomato sugo

Oven baked salmon, lime, coriander and honey vinaigrette

Gippsland eye fillet, tarragon and mustard sabayon (Add \$2 p.p.)

Tea smoked chicken tikka marsala, cumin rice, lentil poppadum GF

Sicilian chicken with black olives and a passata sauce

SIDES

Potato fondant GF & DF

Steamed broccolini and slivered almonds GF

Classic potato gratin GF

Roasted Dutch carrots

Creamy mashed sweet potato



SALADS

Roast Pumpkin, radicchio and ricotta salad, lime and chilli

Roasted bell pepper and cous cous salad

Quinoa salad, beetroot, pumpkin, Persian feta

Sugar snap pea salad, shaved onion, radish, basil and mint

BBQ asparagus salad, spinach, quinoa, goats curd, peach

Sumac dressed roast root vegetable salad

Baby spinach, beetroot, asparagus and goats cheese, preserved lemon vinaigrette

Caprese salad of vine ripened tomatoes, torn basil, buffalo mozzarella, balsamic drizzle

Caramelised squash, white quinoa, toasted pine nuts, feta, sage dressing

Potato, chorizo, watercress salad, green peppercorn emulsion