

# À LA CARTE MENU

## STARTERS

### BREAD OF THE DAY

Served with olive oil, balsamic and dukkah \$9.90

### TRIO OF DIPS

Served with grilled bread \$19.90

## ENTREE

### SLOW BRAISED PORK BELLY

Davison plum jam, shaved fennel rocket salad (GF) \$18.90

### WARMED DUCK LEG

Asian slaw, cherry and white wine reduction (GF) \$19.90

### SALMON GRAVLAX

Chive blinis, caper and red onion compote, blue gum olive oil \$19.90

### ROASTED BABY BEETROOT & MARINATED FETA

Fig jam, micro herb salad, wattleseed balsamic reduction (GF) (V) \$18.90

## MAIN

### LAMB RUMP

Grilled eggplant, hummus, baba ganoush, pomegranate jus (GF) \$39.90

### PROSCIUTTO WRAPPED CHICKEN BREAST

Brie, baby spinach, cauliflower puree, bush tomato glaze (GF) \$34.90

### NATIVE PEPPER CRUSTED BAKED BARRAMUNDI

Asian salad mix, Vietnamese pickles, lime sambal (GF) \$36.90

### PUMPKIN SORRENTINO

Char grilled zucchini, mushroom, halloumi, cherry tomato, kalamata olives (GF) (V) \$32.90

# À LA CARTE MENU

## SIDES

<b>BEER BATTERED CHIPS</b> - rosemary salt, aioli (V)	\$9.90
<b>BROCCOLINI</b> - slivered almonds, butter (GF) (V)	\$9.90
<b>BABY SPINACH SALAD</b> - baby spinach, oven roasted tomatoes, olives, balsamic dressing (GF) (V)	\$9.90

## DESSERTS

<b>WATTLE SEED PANNA COTTA</b> Apple sorbet, mango coulis, macadamia crumbs (GF)	\$16.90
<b>BRANDY SNAPTUILE</b> Rosewater mascarpone, Cointreau strawberries	\$18.90
<b>WHITE CHOCOLATE &amp; PECAN TART</b> Rhubarb compote, double cream	\$17.90
<b>ESPRESSO BRÛLÉE</b> Candied coffee beans, mascarpone cheese	\$17.90
<b>REGIONAL CHEESE PLATTER</b> Selection of Victorian cheeses, quince paste, dried fruit, nuts, water crackers (GF on request)	\$26.90

## EXTRA INDULGENCE

<b>AFFOGATO COFFEE</b>	\$16.90
Two Seasons espresso coffee, shot of Liqueur, vanilla ice cream, tuile	
• Baileys	• Tia Maria
• Frangelico	• Kahlua
• Vanilla Galliano	• Cointreau



\* Cakeage surcharge \$3.50 per person.