

SPRING 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 *(GF on request)* \$19.90

ENTREE

PINK SALT CURED BEEF

Asian leaf salad, kecap manis glaze, coriander *(LF)* \$18.90

CONFIT DUCK SALAD

Balsamic beetroot, shaved fennel, mixed leaves, cranberry glaze *(GF, LF)* \$19.90

FRESH ROASTED PRAWNS

Rocket herb salad, grilled limes, sour cherry ragout *(GF, LF)* \$19.90

ROASTED ROMA TOMATO HALLOUMI STACK

Native spices, fresh basil salad, balsamic glaze, olive oil *(GF, LF)* \$17.90

MAINS

300G GRAINFED PORTERHOUSE

Bacon crumbs, rosti potato, garden vegetables, port wine glaze *(GF)* \$41.50

CHICKEN SUPREME

Spring herbs, maple roasted carrots, wilted spinach, apricot jus *(GF)* \$37.90

SEARED KINGFISH

Lemon scented zucchini ribbons, couscous, tabbouleh, almond aioli *(LF)* \$38.90

PUMPKIN SORRENTINO

Char-grilled zucchini, mushroom, halloumi, cherry tomato, garlic, Kalamata olives *(GF, LF)* \$34.90

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SIDES

BEER BATTERED CHIPS - rosemary salt, aioli (V)	\$9.90
STEAMED VEGETABLES - truffle oil, cracked pepper (GF,V)	\$9.90
SPRING CITRUS SALAD - spinach, mandarin, Spanish onion, feta, pine nuts, olives (GF,V)	\$9.90

DESSERTS

MIXED BERRY & LIQUEUR Meringue crumble, berry sorbet, Vietnamese mint (GF)	\$18.90
ESPRESSO & CHOCOLATE MARQUISE Caramel anglaise, double cream (GF)	\$18.90
PEACH & ALMOND FRANGIPANE TART Citrus glaze, double cream	\$18.90
LIME PANNA COTTA Candied lemon slices, sugar jus, lemon sorbet (GF)	\$18.90
REGIONAL CHEESE PLATTER FOR TWO Selection of Victorian cheeses, quince paste, dried fruit, nuts, water crackers (GF on request)	\$26.90

EXTRA INDULGENCE

AFFOGATO COFFEE	\$16.90
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Two Seasons espresso coffee, shot of liqueur, vanilla ice cream, tuile

- Baileys
- Frangelico
- Vanilla Galliano
- Tia Maria
- Kahlua
- Cointreau



* Cakeage surcharge \$3.50 per person.