

SUMMER 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

SEARED JAPANESE SCALLOPS

Pork belly, spinach puree, pancetta crumbs *(GF)* \$19.90

CHILLED SEARED BEEF

Green pea chilli cream, julienne carrot, fresh micro herb salad *(GF, LF)* \$18.90

CONFIT DUCK SALAD

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

ROASTED ROMA TOMATO

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

MAINS

MEDIUM ROASTED PORTERHOUSE

Roasted king prawns, asparagus, pumpkin mash, lemon garlic glaze *(GF)* \$41.50

CHICKEN BREAST

Wildfire spice, Swiss cheese, red quinoa, fig risotto, steamed greens *(GF)* \$38.90

BAKED KING SNAPPER

Crushed peas, satay coconut broth, watercress salad *(GF, LF)* \$38.90

RISOTTO

Mushroom, baby pea, white wine, mascarpone, truffle oil, shaved parmesan, baby spinach *(V, GF)* \$34.90

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SIDES

BEER BATTERED CHIPS - rosemary salt, aioli (V)	\$9.90
BROCCOLINI - slithered almonds, butter	\$9.90
FRESH PEAR & ROCKET SALAD - shaved parmesan, white balsamic dressing	\$9.90

DESSERTS

BERRY PANNA COTTA White chocolate spiced glaze, raspberry sorbet (V, GF)	\$18.90
GLAZED BANANA & SALTED CARAMEL TART Roasted peanuts, mascarpone cheese	\$18.90
ESPRESSO CHOCOLATE MARQUISE Caramel anglaise, double cream (GF)	\$18.90
VANILLA & PRALINE BRULEE Almond tuile, double cream (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.