



Easter

SET MENU

Entrée

Pumpkin ravioli with burnt butter sauce, roast pecans, and crispy sage (V)

Thai beef salad, coriander and mint leaves, green papaya,
crispy shallots with sweet chilli dressing (DF)

Pan fried scallops, parsnip purée, roast pine nuts with green oil (GF)

Mains

Eye fillet, served with seasonal roast vegetables and red wine jus (GF, DF)

Wild mushroom risotto with crispy enoki mushroom (V)

Pan fried barramundi, green beans, coconut rice, lemongrass,
chilli, and lime leaves with honey soy sauce (GF, DF)

Dessert

Blueberry vanilla panna cotta with blueberry (GF)

Sticky date pudding and caramel sauce with vanilla ice cream

Chef's Chocolate Cake served with fresh mascarpone & chocolate crumble

Kids Menu

ENTRÉE Popcorn chicken with tomato sauce (GF, DF)

MAIN Fish & Chips (DF) | Burger & Chips (DF) | Steak & Chips (DF)

DESSERT Ice Cream basket with toppings.