

Entrée

Baby Spinach Salad - \$16

. Fresh baby spinach, roasted pumpkin, red onion, semi dried tomatoes, marinated feta, strawberries, toasted almonds and fig balsamic dressing. (V) (GF)

Scallops - \$18

On the shell in a veloute blanc sauce. Topped with gruyere cheese. (GF)

Blue Swimmer Crab & Prawn Tartlet - \$16

Served on a bed of mixed greens with a vine of roasted tomatoes.

Pork Belly Salad - \$19.50

Green paw paw salad with master stock braise pork belly, banana prawns with an Asian style dressing.

Baby Octopus - \$18

Glazed in a sweet unagi sauce, served on a bed of baby fried potatoes, olives and tomatoes. (GF)

Tamarind Prawns - Small / Large \$18-\$27

Marinated Banana Prawns, fragrant coconut rice salad, roasted cashews and fresh tamarind sauce. (GF)

Scallop Risotto - Small / Large \$18-\$27

Scallop risotto cooked in bouillabaisse style stock, fresh asparagus and roasted vine tomatoes. (GF)

South West Platter - Small / Large \$22-\$36

Poached marron, venison chorizo, assorted meats and cheese, antipasto, mixed greens with a creamy aioli sauce and toasted baguette. (GFO)

Mains

Pan Fried Marron - \$37

Served with a lime and pistachio butter, citrus risotto and steamed green vegetable. (GF)

Vegetable Tart - \$22

Selected freshly grown vegetables. Served with a mixed green salad, roasted cherry tomatoes and a house made pesto. (V)

Snapper - \$33

Local snapper served with summer vegetables, topped with pickled fennel and a citrus hollandaise. (GF)

Coriander & Lime Chicken Curry - \$23

Topped with bean sprouts, red capsicum and red onion. Served over jasmine rice. (GF)

Duck Breast - \$33

Glazed in an orange reduction, topped with passionfruit pieces. Served with carrots and a beetroot, green bean and almond salad. (GF)

Lamb Cutlets - \$35

Seasoned with cumin, served on roasted tomatoes, Spanish onions and capers. Drizzled with a garlic yoghurt. (GF)

Local Wagyu Sirloin - \$36

Cooked to your liking with a mushroom forestire sauce. Served with thick cut chips and a garden salad. (GF)

Venison Rack - \$35

Roasted venison rack with a pumpkin and sweet potato mash, steamed broccoli and a local bush tomato chutney. (GF)

Slow Cooked Beef Short Ribs - \$33

With a Lemon saffron risotto and chimichurri sauce. (GF)

Seasonal steamed vegetables - \$7 (GF)

Bowl of chips with aioli or tomato sauce - \$7 (GFO)

Garden salad - \$9 (V) (GF)