

Spring Dinner Menu

Starters

Coquilles St Jacques - Grilled Scallop, Beurre Noisette Snow Pea Sprout, Pinenuts (GF) \$5 each
Grilled Tomato Cup, House Made Haloumi, Candied Bacon, Olive, Pinenuts (GF) (Veg Opt) \$8

Entrées / Mains

Prawn Pho - Aromatic Prawn Broth, House Made Rice Noodles, Fresh Herbs (GF) \$17 / \$28
Nana's Caramel Braised Pork Belly, Marinated Egg, Pickled Rubarb, Rice Pilaf (GF) \$19 / \$28
Lamb in the Bush - Roasted Lamb Rack, Pumpkin Purée, Rosemary Foam, Burnt Rosemary (GF) \$25 / \$45
Twice Cooked Crispy Chicken Fricassee, Pomme Purée, Fried Leeks (GF) \$32
Poisson Du Jour - Fish of the Day Butter Poached, Miso Sautéed Corn (GF) \$24 / \$32
Textures of Tofu - Firm, Medium & Silken House Made Tofu with Seasonal Garnishes (GF) (V Opt) \$28
Scotch Fillet Dry Aged 6 weeks, Chateau Turnips, Candied Cauliflower, Red Wine Jus (250g) (GF) \$40
House Made Pasta, Slow Smoked Beef Brisket, Tempura Aubergine, Demi Glace (V Opt) (GF Opt) \$21 / \$32

Sides

Organic Sourdough Basket, House Made Butter \$7
Butter Glazed Seasonal Veggies, Almond Flakes \$9
Organic Hand Cut Hot Chips \$9
Pomme Purée \$9
Bay Leaf Infused Steamed Rice \$5
Mesclun Side Salad, Zucchini, Tomato, House Made Dressing \$9

Deserts

Good Vibes Signature Bar - Peanut, Coconut, Chocolate Bar, Mango Sorbet (V) \$20
Poached Pear, Maple Anglaise Sauce, Crispy Meringue (GF) \$18
Pomme Tarte Tatin, Vanilla Ice Cream \$18
Cheese Board - House Made Haloumi, UK Kingdom Mature Cheddar, Divine Dairy Blue,
Crackers, Candied Walnut, Seasonal Fruits (GF) \$21

B.Y.O. Corkage \$6 per person

(GF) Gluten Free (Veg) Vegetarian (V) Vegan

Day : Wed - Sun 7 - 3pm Night : Wed - Sat 5:30 - 9:30pm Phone : 9410 0231