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A La Carte 3

Tuesday 27 May & 3 June
Wednesday 28 May & 4 June

Bread

Parsnip, Parmesan and Sage Bread, Parsley and Dijon Butter (GFO)(NF)(DFO)

Entrée

Roasted Red Capsicum and Tomato Soup with Gremolata	\$11
Thai Pork Larb Salad Lettuce Cup	\$13
Prawn and Scallop Risotto	\$15

Mains

Tofu Katsu Curry with Rice	\$18
Twice Cooked FOD With Ratatouille and Salsa Verde	\$24
Sous Vide Chicken with Shiitake Marinade and Asparagus Fritters	\$24

Sides

Eggplant Salad with Onions and Feta (GF, NF, V)	\$7
Roasted Pumpkin with Garlic Cream Sauce (GF, V)	\$7
Wok Tossed Greens with Oyster Sauce & Sesame	\$7

Dessert

Chocolate Mocha Tart with Espresso Ice-cream	\$11.5
Spiced Apple and Pecan Crumble with Mascarpone Vanilla Cream	\$11
Honey And Thyme Panna Cotta with Campari and Rhubarb Granita	\$11