



A La Carte 5

October 14th, 15th, 21st, 22nd, 28th & 29th

Entrée

Prawn toast, yuzu mayonnaise, herb salad (GFO)(NF)(DF)	\$12
Calves' liver, crispy bacon, onion rings, capers, sage salsa (GF)(NF)	\$11
Zucchini moussaka, apple tzatziki (GF)(NF)(V)	\$10

Main

Braised chicken maryland, egg noodles, xo sauce and slow cooked egg (NF)(DF)	\$26
Parmesan & herb crusted salmon, charred asparagus & hollandaise (GF)(NF)	\$24
Salt and pepper lamb cutlets, chorizo foam, pickled fennel (GF)(NF)(DFO)	\$25

Sides

Beetroot, rhubarb and gorgonzola salad (GF)(NF)(DFO)	\$7
Grilled corn with lime and parmesan (GF)(NF)	\$7
Stir fry Asian greens, crispy chickpeas (GF)(NF)(DFO)	\$6

Dessert

Lamington, quondong jam & rum mousse (NF)	\$11
Poached Butterfly Pea Pear, burnt Italian meringue & almond crumb (GF)	\$9
Chocolate ice cream, balsamic strawberries, streusel (GF)(DF)	\$10

GF-Gluten Free. DF-Dairy Free. V-Vegetarian. VGN-Vegan. NF-Nut Free. O-Option Available

Please be advised that we cannot accept any tips from our customers, if you are impressed with the service, we please ask that you leave feedback by using the QR on the back of the menu.

Want to leave us some feedback? Scan the QR with your smart phone below and let us know what you enjoyed about your dining experience or where you feel we could make some improvements.

