



Seasonal Dinner Menu

(Available every Friday & Saturday night from 6pm)

Starters

Oven baked artisan bread with aged balsamic, bush spiced olive oil and hazelnut dukkah
\$13.70 pgf

Entrées

Tempura zucchini flowers stuffed with semi-dried tomato & basil cream with grilled halloumi, toasted almonds, goats cheese puree
\$16.20 Veg, gf

Crispy salt and Szechuan pepper soft-shell crab with chilli caramel, pickled cauliflower, watercress, and almond salad
\$17.20 gf, df

Chilli and garlic marinated pan seared North Atlantic scallop with muhammara
\$17.20

Thai chicken cakes, nam jim sauce topped with an Asian salad
\$16.20 gf, df

Mains

Twice cooked pork belly with seared scallops on orange & carrot puree, munthari puree, petite apples and beetroot jelly
\$34.20 gf

Beef brisket with lightly fried cauliflower, golden raisin puree, pomegranate and beef jus
\$34.20 gf, df

Nuns own Parisian gnocchi with swiss brown mushrooms, asparagus, roasted pumpkin, tomato sugo and goats cheese puree
\$30.20 Veg

Sesame crusted yellow fin tuna with piquillo peperonata, almond tarator and white anchovy
\$32.20 gf, df

Fragrant red duck curry with scented cardamom rice and topped with Asian herbs
\$32.20 gf, df

Sides

Bowl of beer battered fries with house made seasoning and aioli
\$8.20

Petite garden salad
\$8.20 gf

Steamed seasonal vegetables with mustard beurre noisette
\$8.20 gf

Dessert

Affogato – Mt Tamborine wattle toffee liqueur, espresso, vanilla bean ice cream and shortbread
\$15.20 pgf

A selection of cakes & slices are also available from our cabinet

Gluten free available, small fee may apply

gf – Gluten Free
pgf – Possible Gluten free
df – Dairy Free

veg - Vegetarian
v – Vegan
pv – Possible Vegan