



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

Wagyu beef and Asian vegetable spring rolls with mint and chilli dipping sauce

\$16.20 df

Mediterranean bruschetta with semi dried tomatoes, grilled zucchini,
marinated kalamata olives, rocket, Persian fetta

\$16.20 pgf, v, veg

Crispy Cajun fried soft-shell crab with sriracha caramel on a semolina cake

\$17.20

Crispy fried lemon pepper calamari with aioli

\$17.20 gf

Mains

Fried tofu steaks with soulful soba noodles & vegetables with ginger, coriander & ponzu dressing

\$32.20 pgf

Seared lamb backstrap with spinach, roasted seasonal vegetables, celeriac remoulade & light jus

\$34.20 gf, df

House smoked chicken, kale & green pea risotto topped with shaved parmesan

\$30.20 gf

Slow cooked beef short ribs with rustic sweet potato and mustard mash, buttered broccolini & jus

\$32.20 gf, df

Confit Atlantic salmon, smashed fried kipfler potatoes, beetroot puree,
citrus salsa, radish & baby herb salad

\$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