



## 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

Coconut & coriander Thai chicken spring rolls with nuoc cham dipping sauce \$16.20 df

Blistered balsamic cherry tomato & goats Chevre bruschetta with caramelised onion & rocket  
\$16.20 pgf, veg, pv

Pan seared North Atlantic scallops with morcilla sausage, mixed fruit chutney,  
lemon infused croutons \$17.20 pgf

Crispy fried lemon pepper Calamari with aioli \$17.20 gf

### Mains

Pan fried Parisian gnocchi with sautéed mushrooms, asparagus, black olives,  
artichoke hearts, tomato sugo, manchego cheese \$26.20 veg

Roasted lamb kleftiko with lemon garlic potatoes, seasonal veg & tzatziki \$32.20 gf

Tarragon roasted chicken supreme with spiced sweet potato, wilted spinach & buttered beans  
\$30.20 gf

Slow roasted eye fillet with parmesan crusted Chantilly potatoes, broccolini & red wine jus  
\$34.20 gf

Fish of the day with charred asparagus, fried kipfler potatoes & lemon beurre blanc  
\$32.20 gf

### 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