ENTRÉE
Three Mushroom Ravioli with basil and parsley pesto, topped with shaved parmesan (V)

MAIN Servedalternatively
Gremolata rubbed Barramundi Fillet
with salsa verdi, asparagus, honeyed carrots, and fried caper berries (GF available)

Twice-Cooked Crispy Skin Chicken with creamy potato cake, roast pumpkin, baby spinach, and honeyed carrots (GF)

Vegan available on request Middle Eastern eggplant slow cooked and served with zucchini, roasted capsicum, polenta \& marinated semi-dried tomatoes

DESSERT Served alternatively
Lemon \& Lime Tart with strawberries and a dollop of cream (V-GF)

Chocolate Raspberry Coconut Pebble with raspberry sauce (VG)

