

ENTRÉE

Three Mushroom Ravioli

with basil and parsley pesto, topped with shaved parmesan (V)

MAIN Served alternatively

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)

V = Vegetarian, VG = Vegan, GF = Gluten Free. Sample menu and subject to change. We cannot guarantee that certain products or ingredients (halal, nuts, gluten, dairy, etc.) will not be in our food, and we explicitly accept no liability in this regard.