

SAMPLE DINING MENU

Bring the restaurant to your home and entertain your guests in a more formal way. Using the freshest seasonal produce our dining menu is designed to wow your guests. Our menu is crisp, clean and colourful and we promise, will leave your guests talking about their evening for weeks afterwards.

Entrée

Crispy Skinned Salmon, Leek Puree, Beetroot Relish, Broad Beans
Grilled Asparagus, Watercress, Cherry Tomato & Macadamia Nut Salad, Miso Dressing V, GF
Braised Lamb, Chickpea, Tomato & Sweet Potato Soup V, GF
Five Spice Crispy Pork Belly, Apple & Sweet Potato Mash, Roasted Shallots
Rolled Chicken, Pork & Pistachio Stuffing, Peppered Pears
Braised Lamb Shoulder, Roasted Cherry Tomato, Truffled Puy Lentils GF
Goats Cheese Pannacotta & Beetroot 3 Ways V, GF

Main

Grilled Haloumi, Spicy Chickpea & Baby Spinach Fritters, Lemon Oil, Peas V, GF
Crab & Ginger Crusted Snapper, Roasted Sweet Potato, Wok fried Greens & Coconut Broth GF
Lemon Poached Chicken, Manchego Polenta, Spinach, Pine nuts & Beans GF
Braised Lamb Shank, Toasted Israeli Couscous, Baked Eggplant, Tamarind & Coriander Relish
Pan Seared Tuna, Roasted Cauliflower, Capers, Raisin & Pine nut Chutney GF
Slow Braised Beef Cheeks, Smashed Cannellini Beans, Charred Corn Salsa GF
Oven Baked Trout, Roasted Plum Tomato, Fennel Puree, Crushed Minted Peas & Parsley Salad GF
Peppered Beef Tenderloin, Potato & Quinoa Rosti, Braised Veges & Madeira Sauce GF

Desserts

Poached Pear Cheesecake, Ginger Crumble, Chocolate Sauce V
Vanilla & Raspberry Pannacotta, Sweet Wine Jelly, Raspberry Sorbet, Tuille V
Dark Chocolate Tart, Drunken Oranges, Honeycomb Crumbs V
Apple & Gingerbread Pudding, Crème Anglaise & Apple Crisps
Rose & Pistachio Parfait, Orange Polenta Cake, Meringue Shards V, GF
Creamy Quinoa Pudding, Mango Salsa, Kaffir Lime Ice cream, Toasted Coconut V, GF

Sides

Snow peas, Shaved Fennel, Peas, Preserved Lemon & Mint V, GF
Char grilled Asparagus, Broad Beans, Lemon & Dill V, GF
Fennel Spiced Roasted Cauliflower, Coriander V, GF
Smashed Chat Potatoes, Rosemary & Roast Garlic V, GF
Parmesan & Basil Pumpkin Wedges V, GF
Rocket, Pear & Parmesan V, GF
Baked Fennel, Breadcrumbs & Herbs V
Roasted Eggplant, Lemon & Mint V, GF

Breads

Artisan Breads, Butter or Extra Virgin
Olive Oil