

ENTREE

SALMON CEVICHE (GF) (DF)

Malaysian dressing, orange, macadamia, radish, snow pea sprouts & avocado

DUCK + LYCHEE SALAD (GF) (DF)

cucumber, coriander, green onion, ruby chard, fried shallots & nam jim dressing

GRILLED TOFU + SOBA NOODLE SALAD (V) (DF)

snow peas, radish, Spanish onion & ginger dressing

MAIN COURSE

CRISPY BEER BRAISED PORK BELLY (GF) (DF)

baby carrots, asparagus & smoked hop jus

300G SCOTCH FILLET (GF) (DF)

red chimichurri, roasted cherry tomatoes, cannellini beans & charred asparagus

GRILLED SALMON WITH SOBA NOODLES (DF)

green beans, coriander, chilli, miso & gochujang broth

POTATO GNOCCHI (V) (DF)

avocado, spinach, chilli, grains & coconut cream sauce

ALL MAINS SERVED WITH A SHARE GARDEN SALAD & HOUSE MADE GARLIC, THYME & ROSEMARY BREAD

DESSERT

BOMBE ALASKA

spiced fruit sponge, brandy ice cream, macerated cherries & Italian meringue

POACHED PINEAPPLE LIME TART

whipped coconut cream, passionfruit & coconut tuile