

ENTREE

MUSHROOM & BLACK CABBAGE GRATIN (GF) (VO)

CHICKEN & SWEET CORN MEATBALL
jalapeno aioli, parmesan & rocket

CHARRED CHORIZO & PEA SALAD (GF) (DF)
safron aioli

MAIN COURSE

CREOLE JAMBALAYA (DF)

slow cooked chicken, chorizo, capsicum, prawns, tomato, wild rice, spring onion & fresh herbs

CRISPY SKIN CHICKEN BREAST (GF)

spinach puree, roasted baby carrots, asparagus & jus

POTATO GNOCCHI (DF) (V)

avocado, spinach, chilli, grains & coconut cream sauce

GRILLED ATLANTIC SALMON (GF)

roasted sweet potato, black cabbage, pesto hollandaise & prosciutto crisp

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

DESSERT

RHUBARB AND MINT CRUMBLE

vanilla creme Anglaise

CHOCOLATE LAYERED BROWNIE

hazelnuts, salted caramel & chocolate sauce