

Menu

Entree

TUNA CRUDO (GFO)

Cured tuna served with pickled fennel, orange finished with parsley oil.

BEEF CROSTINI

Seared beef rump with goats' cheese & fig jam served on a garlic crostini.

CROQUETTES (V)

Two potato croquettes fried crisp served with gruyere & coriander creme.

Main

SIRLOIN STEAK (GF)

200gr sirloin steak cooked medium, served with garlic potato rosti and buttered broccolini, grilled field mushroom & rosemary jus.

BARKERS CREEK PORK BELLY (GF)

Served with cauliflower puree, garlic potato rosti & blanched silver beet finished with rosemary jus.

GRILLED BARRAMUNDI (GF)

Served with garlic potato rosti, buttered broccolini, baby capers, tomato butter & grilled lemon.

STUFFED SWEET POTATO (GF) (V)

Oven roasted sweet potato served with guacamole, zesty lime creme finished with charred sweet corn salsa.

Dessert

RHUBARB MILLY FILLY

Crispy puff pastry served with rhubarb coulis & Chantilly creme.

BOMBE ALASKA

Chocolate mud cake topped with burnt meringue & Chantilly creme.