

ENTREES

CRISPY SUMAC SQUID Harissa aioli

CRISPY PORK BELLY Roasted cauliflower puree, orange, vermouth jus **GF**

PAPPARDELLE PASTA Autumn mushrooms, pancetta, pine nuts, creme fraiche, grana padano parmesan

SALT & PEPPER WITLOF Eggplant caponata, buffalo mozzarella, basil, chive oil

MAINS

OCEAN TROUT Pancetta fried green beans, lemon crushed potatoes, burnt butter almond sauce, herb salad **GF**

CHARRED LAMB LOIN Flame roasted peppers, pearl couscous, chimichurri, garlic yoghurt

ROASTED BASIL MOUSSE STUFFED CHICKEN BREAST Figs, pomegranate, stracciatella, pukara estate guava vinegar gel, roasted pepitas **GF**

BEER BATTERED SEA PERCH Chips, cos hearts, shaved fennel & cucumber salad, mustard vinaigrette, tartare sauce

DESSERTS

ROSE PANNA COTTA Strawberry guava sorbet, strawberry meringue, blackberries **GF**

CHOCOLATE CARAMEL TART Brûléed banana, shortbread crumb, salted caramel toffee pearl gelato

SELECTION OF GELATI Chocolate & macadamia nut wafer