



Amuse Bouche - appetizer created by our Head Chef



Starters –alternate serve

Choice of two

TUNA TATAKI

miso and sesame marinated tune with a soy sauce and shallot dressing

SMOKED CHICKEN SALAD

Bacon, goats cheese, roquette & parsley dressing

PRAWN, RICE NOODLE & CHILLI SALAD

with palm sugar, coriander & chilli dressing

TOMATO, FETTA & BASIL TART

with a balsamic vinegar dressing



Main – alternate serve

Choice of Beef or Lamb

DRY AGED COLLY CREEK PRIME BEEF

Cooked Medium with beef jus, jacket potato topped with sour cream & chives

ROAST RUMP OF CASTLE MOUNTAIN LAMB

With Fetta, sundried tomatoes, basil, olive, potato bake, charred broccolini & Jus.

Plus, choice of one

BREAST OF CHICKEN

Saffron risotto, roasted tomatoes & soy butter sauce

CRISP CONFIT PORK BELLY

Togarashi, beetroot, spinach, yuzu dressing

ROAST QUEENSLAND BARRAMUNDI

North African spiced crust, roast pearl cous cous, sauce vierge



Dessert – alternate serve

choice of two

VANILLA CRÈME CARAMEL

With dark chocolate sorbet

ICED MASCAPONE PARFAIT

red wine pears, pistachio brittle

SELECTION OF HUNTERBELLE CHEESES

with grilled sourdough

Menus are subject to seasonal changes - 10% surcharge applies on Sundays and Public Holidays

Graze Share Platters \$85 per person plus all beverages on consumption