

## Lunch/Dinner - Special Plated Menu

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Served with freshly baked bread rolls and butter

Please make one selection from the entrée and main course or main course and dessert:


### ENTRÉE (Cold)

Queensland prawns, fattouche, avocado, cos, sumac

Asian style duck salad, crispy shallots, coriander, soy

Burratina, chargrilled asparagus, olives, basil, garlic

pizzette *v*

Baby gem lettuce, poached chicken, pancetta, parmesan  
anchovy dressing 

Poached salmon, olives, green beans, anchovies, kipfler  
potatoes, broken quail eggs *gf*

Aged prosciutto, goats curd, fig, celery cress, balsamic



### ENTRÉE (Warm)

Kurobuta suckling pork belly, apple puree, morcilla


sausage, scratching 

Spinach pecorino filled pasta, garlic yoghurt, paprika,  
mint burnt butter *v*

### MAINS (Meats)

Herbed corn fed chicken breast, cepe mushroom risotto,  
asparagus, preserved truffle vinaigrette *gf*

Roasted marinated lamb rump, creamed potato, spinach,  
minted pod n peas *gf*

Roasted pork chop, colcannon, ham hock, crackling,  
robert sauce 

Grilled grain fed sirloin, skordalia, baby roasted carrots,  
red wine sauce *gf*

### MAINS (Fish)

Oven roasted salmon, potato puree, broccoli stem, salsa  
verde *gf*

Pan seared barramundi, crushed potatoes, asparagus,  
tomato, cucumber, coriander *gf*

### VEGETERIAN (Main)

Eggplant risotto, buffalo mozzarella *gf v*

Fregola pasta, zucchini, asparagus, truffle pecorino *v*

### DESSERT

Vanilla white peach gateau, hazelnut dacquoise *v*

Basil lime pannacotta, chocolate soil, berries *v*

Tiramisu, salted caramel fudge *v*

Warm chocolate fondant, spiced cherries, butterscotch  
sauce *v*

Citrus lemon meringue, raspberries *v*

Salted caramel ganache tart, burnt orange sauce

*Served with freshly brewed coffee, selection of teas and herbal  
infusion*

*NB: Handmade chocolates served for dinner only*

Please inform your waiter if you have any dietary requirements