

Entrées

PORK BELLY (LG)

ROASTED CAULIFLOWER, RAISINS, ROCKET, ALMONDS, HARISSA DRESSING

OR

BASIL CHICKEN (LG)

CHARRED CORN, SPINACH, SPANISH ONION, RICOTTA, VINAIGRETTE

Mains

EYE FILLET STEAK (LG)

PANCETTA AND ONION POTATO PAVÉ, ROASTED CARROTS, CREAMY MUSHROOM SAUCE

OR

GRILLED BARRAMUNDI (LG)

KAFFIR LIME, KIPFLER POTATOES, BROCCOLINI, PUMPKIN VELOUTÉ

Desserts

STRAWBERRIES AND CREAM CHEESECAKE (LG)

BLUEBERRY COULIS, PECANS

OR

CITRON TART (LG)

LEMON CURD, LIME, RASPBERRY, DOUBLE CREAM, TOASTED COCONUT

Cocktail Specials

COCONUT CHILLI MARGARITA \$18

COCONUT TEQUILA INFUSED WITH FRESH CHILI, FRESH LIME, TOASTED COCONUT

THE DESERT BIRD \$18

TEQUILA, CAMPARI, PINEAPPLE JUICE & FRESH LIME

CLASSIC MIMOSA \$18

PROSECCO & FRESH ORANGE JUICE

| | M | NM |
|------------------------|---------|---------|
| MAIN | \$45.00 | \$55.00 |
| ENTRÉE & MAIN | \$67.00 | \$77.00 |
| MAIN & DESSERT | \$67.00 | \$77.00 |
| ENTRÉE, MAIN & DESSERT | \$82.00 | \$92.00 |

PLEASE NOTE: PARTIES OF 20+ WILL ENJOY AN ALTERNATE DROP SERVICE

(LG) LOW GLUTEN

PLEASE ADVISE DIETARY REQUIREMENTS UPON RESERVATION.