

Hot smoked salmon, minted cucumber, cassava crisp, crème fraîche, lemon GF DFO Goats cheese & asparagus salad, frisee, hazelnuts, char-grilled pear

Main served alternating

Oven baked barramundi, Provençal cherry tomatoes, spinach GFDF Eye-fillet, char-grilled King brown mushroom, red wine jus GFDF

Shared sides

Roasted kipfler potatoes Market garden salad

Desgert served alternating

Chocolate Fondant chocolate ice cream, chocolate sauce Mango & raspberry trifle GF

Basic dietaries can be catered to in advance

