



Easter MENU



SOMETHING TO START

Organic La Tartine Sourdough Bread \$9

with a choice of Olive Oil & Balsamic Reduction or Lemon Myrtle Butter.
Add Dukkha \$1

Garlic Bread \$9.5

Organic Sourdough served with Garlic Butter + Parsley.

SOMETHING LIGHT

Truffle Poached Chicken Breast \$24

With Asparagus, Parmesan & Truffle Aioli GF

Silken Tofu \$22

With Asian Salad, Soy & Sesame Dressing (Vegan)

Pork Belly \$24

With Thai Caramel, Pineapple Salsa & Nam Jim Dressing DF

SOMETHING SUBSTANTIAL

Spit Roasted Lamb \$40

With Garlic Roasted Kipfler Potatoes, Roasted Mediterranean Vegetables,
Greek Salad & Condiments

Tandoori Cauliflower \$32

With Cauliflower Puree, Caramilised lemon, Blistered Cherry Tomatoes & Curry
Leaf V

Roast Chicken Breast \$40

With a mushroom, Tarragon, Baby Hasselback Potato, Double Smoked Bacon &
Caramelised Eschallot Sauce

Fish & Chips \$38

Pan-seared Barramundi served with Chips, Mixed Leaf Salad, Lemon & Tartare
GF DF

SIDES

Hand Cut Chips with Aioli GF DF \$12

Mixed Leaf, Chickpea, Tomato, Roasted Spanish Onion, Lemon
Tahini Dressing with Dukkah & Pomegranate \$14

Broccolini with Buerre Noisette and Toasted Almonds GF
\$16

DESSERTS

Hot Cross Bun Bread & Butter Pudding \$18

Served with Chocolate Easter Egg Ice Cream

Mango Semi Fredo \$18

With Fresh Mango, Kaffir Lime, Lemongrass & Vanilla Syrup

Raspberry Ripe \$18

Chocolate Coconut Mousse, Coconut Foam, Raspberry
Coulis, Raspberries & Coconut Chips V GF DF



GF - Gluten Free | DF - Dairy Free | V - Vegetarian | Vegan

15% Surcharge applies on Public Holidays