



seasonal menu

two course \$65 / three course \$80

entrée

grilled moreton bay bug, pad thai noodle, broken egg,

carrot achar

carnavon king Prawn, charred cuttle fish, samphire pickle, coruba rum ginger glaze

amaritsari pork belly, chilli garlic chickpea batter, pineapple kuchla, laksa leaf oil

salt baked beetroot, eggplant kasundi, pomegranate, whipped feta, nori dukkah

main

char-grilled boneless chicken kadai, pearl couscous dahl, pudina lime chutney

seared cone bay barramundi, spinach kumala lolo, kaffir lime, lemongrass crumbs herb

butter

7 spice crusted beef eye-fillet, oyster mushroom sautee, sticky onion blue cheese potato

tart, cabernet jus

berbere spiced lamb backstrap, blackened cucumber hommus, broken tortilla, chilli

molasses drizzle

bit on the side

battered spuds

bad boy chips 7 spice

steamed seasonal greens

mixed leaf salad

\$12 each

dessert

vanilla & cardamom baked cheesecake

brulee mango, chilli coconut glass, vanilla icecream

almond brownie sandwich, whipped ganache

nougatine, frangelico truffle, chocolate icecream

fennel & lemon frangipane pastry

dellendale brie, sparkling shiraz jelly

with dessert

affogato - espresso, vanilla bean ice-cream 8

add baileys or Frangelico 15

baileys on ice 8

add milk 3

ask us for selection of port, muscat + dessert wines