STARTER MINI SIDES Roasted Seasonal Vegetables (GF/V) Bread and Dips (v) 13 Seasonal Garden Leaf Salad (GF/V) rustic bread | hummus | basil pesto Caper Butter Broccolini (GF/V) Hass Avocado Salad (GF/DF) 15 charred cucumber | mix salad | spring peas | white balsamic Steamed Jasmine Rice (GF/V/DF) vinaigrette **Shoestring Fries with Truffle Aioli** (Add on Smoked Salmon available - 7) Salt and Pepper Calamari - Highly Recommended 19 **DESSERT** radish rocket salad | squid ink aioli **Passion Fruit Semifreddo** Pork Belly and Scallop (DF) — Chef's Favourite 21 passion fruit coulis | biscuit crumbs | vanilla cream honey soy glazed pork | pickle fennel | apple jam (We can make it gluten free version) **Strawberry Sorbet** macerated strawberries | chocolate pearl | meringue **Rosemary Lamb Kofta** 18 cumin tzatziki | pickle cucumber | onion ash **House Carrot Walnut Cake** mascarpone | carrot jam | caramel | carrot crisp **BBQ Island Skull Tiger Prawns 25**for**3 32**for**5** preserved lemon | crispy shallots | sweet chilli caramel **Cheese Platter** selection of house cheeses | crackers | fruit preserves and nuts **MAINS** 35 Market Fish of the Day (GF) spring herbs & fennel salad | coconut green pea sauce

32

Grill	Chi	cke	en Breast	t		
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sautéed spinach | granny apples & walnut salad | porcini cream

Prawn Linguine- Highly Recommended 34 prawn bisque | medley tomatoes | spinach| pine nuts

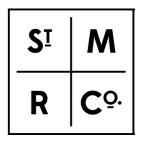
Grass-Fed Rib Eye Steak on Bone -Vic (GF/DF) 42 king brown mushroom | broccolini | mushroom jus

27 Risotto Primavera (GF/V)

spinach | peas | leek | chives | pine nuts | parmigiano reggiano (we can make it vegan and nut free version)

Herb Crusted Braised Beef Cheek 38 broccolini | onion rings | pepper jus

Chef Ash's Grandma's Butter Chicken aromatic tomato gravy | crispy shallots | steamed rice | yogurt | grandma's recipe



6

9

14

25

GF – Gluten Free DF - Dairy Free V – Vegetarian