

your menu

CHEF
Leonardo Nakamura

Taste of Australia

Entrees:

Brown butter pan seared scallops, mint pea purée,
lardon, puffed sesame cracker GF

Mushroom, spinach & feta cigars, burnt onion cream
V

Mains:

Smoked Mac n cheese, herb pangrattato, truffle oil V

Beef fillet, thyme butter, balsamic beetroot purée,
garlic GF
1x Chicken

Dessert:

Dulce de lecher rolls, vanilla cream, macerated
strawberry, chocolate crumbs GF, V

Wines:

Chardonnay Pinot Noir NV
Pinot Gris
Pinot Noir
Swan Creek Cabernet Shiraz



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V - vegetarian, VG - **vegan**,
GF - gluten free, DF - dairy free