

# your menu

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CHEF  
Stephano Da Silva

## Taste of Australia

### Entrees:

Cured salmon, lemon citrus, cucumber, avocado cream, fresh herbs GF

2x Beetroot carpaccio, lemon. fresh herbs VG, DF

Roasted pumpkin, feta cheese, walnuts, honey V, GF

2x Grilled tofu, lemon paprika aquafaba aioli

### Mains:

Grilled barramundi, sweet potato puree, roasted vegetables.

2x Grilled eggplant steak, native plum sauce VG, GF

Lamb, red wine sauce, seasonal vegetables. GF, DF

2x Whole roasted carrots, macadamia herb crust, sweet potato purée VG, GF

### Dessert:

Pavlova, vanilla cream, berries 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