

# LIMITED CHOICE MENU

**2 course menu \$65pp**

**3 course menu \$75pp**

## ENTRÉE

Salt & Pepper Squid; Australian squid, lemon, aioli (DF)

Crispy Spiced Beef; ramen seasoning, softened kohlrabi, Korean chilli sauce, sesame, shallots, lime (DF)

Duck Pastrami; house cured & smoked duck breast, fennel, orange, heirloom beetroots, petite leaves, goat's curd, crostini (GFA)

Baked Bruschetta; heirloom tomatoes, Turkish bread, whipped fetta, caramelised balsamic, buffalo mozzarella, basil, petite leave (V)

## MAIN

Eye Fillet 180gm; Royal, Western Maranoa region, 70 days grain fed, MSA, pickled slaw, rustic chips, house jus (GF)

Corn Risotto; corn puree, burnt corn, mascarpone, pea shoots, shaved zucchini, truffled pecorino (V, GF)

Roasted Chicken; local chicken breast, smoked pumpkin puree, pancetta, peas, crispy kipfler potatoes, tarragon pan jus (GF)

Market Fish; local seasonal catch, saffron & clam sauce, confit leek and onions, samphire potatoes (GF)

## SIDES

*(Served to share)*

Roasted Cauliflower, halloumi, caramelised onions, pine nuts, capers, lemon (V, GF)

Seasonal Greens, extra virgin olive oil, sea salt (VG, GF)

Heirloom Tomatoes, goat's curd, black olive, roast beetroot, seasonal leaves, white balsamic (V, GF)

## DESSERT

Peanut Butter Parfait, chocolate mousse, pretzel, caramel sauce

Sticky Toffee Pudding, butterscotch sauce, vanilla sorbet, candied walnuts (VG, GF)

Loaded Chocolate Brownie, chocolate fudge sauce, raspberry, tim tam crumble, raspberry sorbet

Chef's Cheese Selection, peppered fig paste, dried fruit, quince paste, lavosh (GFA)