

Dinner

Available from 6pm

Start

Home-brewed Kombucha and daily vegan appetizer (DF) (GF)

Probiotic drinks enhance gut health, aid digestion and boost immunity

Mains – all of our dishes are homemade by our multi-cultural team using fresh local ingredients

Slow cooked beef cheek

Honey carrot puree, seasonal vegetables, pickled red onion, served with chimichurri sauce (DF) (GF)
(Best paired with Yalumba handpicked Shiraz & Smith and Sheth CRU Syrah)

Lamb Shank

With mash potato, confit cherry tomato, carrot pickles (GF)
(best paired with Mt Beautiful Pinot Noir & Misha Pinot Noir)

Chicken noodle soup

Rice noodle, umami miso soup, minced chicken coriander meatball, pakchoy, chili oil, kimchi, seaweed (Best paired with Greywacke sauvignon Blanc) (DF) (GF)

Crispy Skin Salmon

Served with tri-coloured potatoes, saffron aioli, sautéed greens with grilled lemon & caper lemon herb chermoula (GF)
(Best paired with Mt Beautiful sauvignon Blanc)

Jackfruit and Kumara Curry

Served with brown rice, apricot and cranberry chutney, coconut & apple raita. (V) (DF) (GF)
(best paired with Opawa Pinot Gris)

All served with a side salad of the day to share Add Bread \$5 (recommended if you are very hungry)

Dessert Please order at the same time as your mains

Chocolate Fondant – black forest chocolate fondant, vanilla ice cream with berry compote (GF)

Apple and Blueberry crumble – with coconut cream * contains nuts (GF)

Eton mess- passionfruit curd and orange, meringue, coconut whipped cream. (GF) (VEGE)

Cheese Board – Evansdale Cumin, Evansdale Ruby Bay and Whitestone Brie, homemade seed (GF)
crackers, mango chutney

Burnt Pineapple & coconut toasted crumble- burnt pineapple vegan delight with whipped coconut cream with a macadamia crumble *contains nuts (DF) (V) (GF)

Our small team work hard to make our set menu amazing so changes to dishes are not always available

(VEGE) vegetarian | (V) vegan | (DF) dairy free | (GF) gluten free

*Please advise the waiting team if you have any allergies