

MARCH

Lunch Special

\$29 main course ~ \$39 two course ~ \$49 three course

Entrée

Seared half shell sea scallops (GF)

with pea purée, fried caper and salsa verde

Spiced roast pumpkin and quinoa salad (Vegan)

with toasted peanuts, seeds, spinach and coconut yoghurt

Twice cooked pork belly (GF)

with maple carrot purée and spiced apple chutney

Main

Confit duck risotto (GF)

with shredded duck, bocconcini, mushroom and chives

Thyme and garlic marinated spatchcock (GF)

chargrilled with warm dill and olive potato salad and minted vinaigrette

Fresh orange roughy fillets

in a curry tempura, with bacon and sweet corn potato rosti and tandoori aioli

Roast pumpkin and walnut pappardelle (VEGO)

with rosemary roast pumpkin, smoked fetta, walnut cream with green beans and parmesan

Dessert

Turkish delight pannacotta (GF)

with pistachio gelato and panforte

Blackberry and rhubarb coconut crumble

with passionfruit ice cream

Raffaello layer cake

with cookie crumble and dark chocolate ice cream