



SEASONAL MENU

ENTRÉE

11.95

Mooloolaba Prawn and Sweetcorn Spring Rolls *df*

OR

Grilled Lamb Backstrap with Home Smoked Beetroot Puree
and Pickled Mushrooms *gf, df*

OR

Roast Organic Carrot and Turmeric Soup *vegan*

MAINS

24.75

Crispy Skin Barramundi with Chorizo, Red Peppers & Chickpeas *gf, df*

OR

“Duo of Pork” Confit Shoulder and Belly with Cauliflower Puree &
Besan Cauliflower Fritter *gf, df*

OR

“FG” Braised Field Mushroom Filo Topped Pie with Pangrattato *vegan, v*

DESSERT

11.95

“Taste of Summer” Pimm’s Jelly with Cucumber Granita *df, vegan, gf*

OR

Sticky Toffee Pudding with Cinnamon Ice Cream

OR

Baked Cheesecake with Marinated Balsamic Strawberries and Gel