



SEASONAL MENU

ENTRÉE

11.95

Pea & Mint Soup with Crusty Bread *v*

OR

Prosciutto, Fresh Grilled Figs with a Bunya Nut Salad & Balsamic Dressing *gf, df*

OR

Polenta Bruschetta with Egg Plant Caviar and a Herb Salad *gf, vegan*

MAINS

24.75

Salmon Fish Cakes with Celeriac and Fennel Salad *gf*

OR

Confit Pork Shoulder with a Crunchy Apple and Smoked Potato Salad *gf*

OR

Sautéed Gnocchi, Pumpkin Puree and Pine Nuts with Fresh Mozzarella *gf, v*

DESSERT

11.95

Poached Pear on a Honey Comb and Pistachio Crumble with
Maleny Vanilla Bean Ice Cream *gf*

OR

Rich Chocolate Brownie with Raspberry Sorbet and Coulis *gf*

OR

Gratin of Goats Cheese with Bacon and Walnuts served with Dried Fruits and Crackers