



SEASONAL MENU

ENTRÉE

13.95

French Onion Soup with Grilled Cheesy Bread *v*

OR

Tempura Zucchini with Cauliflower Puree and a Fresh Herb Salad *gf, df, vegan*

OR

Confit Spring Lamb Salad with Chickpeas, Olives and Fetta *gf*

MAINS

25.75

Chargrilled Octopus with Watermelon and Preserved Lemon Salad
and a Honey Yoghurt Dressing

OR

"FG" Smoked Eggplant Rogan Josh Curry with
Quinoa Stir Fry *gf, df, vegan*

OR

Moroccan Crispy Chicken Maryland with Creamed Polenta *gf*

DESSERT

13.95

Anzac Cookie and Coconut Ice Cream Stack with
Mango & Lime *gf, v, vegan*

OR

Pineapple Tarte Tatin with Vanilla Bean Ice Cream

OR

Brie Cheese with Dried Fruit, Fig Chutney and Crackers