



SEASONAL MENU

ENTRÉE

13.95

Pea & Mint Soup with Lavish Shards *gf, v, vegan*

OR

Prosciutto & Fresh Watermelon with a Macadamia Nut Salad & Balsamic Dressing *gf, df*

OR

Crispy Polenta with Smoked Egg Plant Caviar and a Herb Salad
gf, df & v

MAINS

25.75

Tassie Salmon & Tuna Fish Cakes with Celeriac Puree
and a Fennel & Avocado Salad *gf, df*

OR

*Organic Confit Pork Shoulder with a Crunchy Sour Apple and Smoked Potato Salad *gf, df**

OR

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

DESSERT

13.95

Poached Pear on a Honeycomb 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 Maple Bacon and Walnuts served
with Dried Fruits and Crackers