



SEASONAL SET MENU

MAY & JUNE 2022

ENTRÉE

Steamed Mussel Linguine with Creamy Spinach

OR

Tamarind Pork Belly with a Fennel & Mandarin Salad *gf, df*

OR

Fetta & Truffle Arancini with Egg Plant Caviar *gf, vegan on request*

MAINS

Grilled Salmon Fillet with Mooloolaba Seafood Chowder *gf*

OR

Pappardelle of Roast Organic Vegetables with Baby Spinach
& Cashew Parmesan *df, vegan*

OR

Sticky Braised Wagyu Oxtail with Chorizo and Garlic Mash *gf, df*

DESSERT

Vegan desserts on request

Apple and Almond Crumble Tart with Cinnamon Ice Cream *gf*

OR

Lemon Myrtle Pannacotta with Rhubarb Compote *gf, df*

OR

“Flaxton Specialty Souffle” *gf, df available on request*
Baked fresh to order & topped with Vanilla Bean Ice Cream & Raspberry Coulis

2-Course Meal - \$44.00 | 3-Course Meal - \$59.00

*Enjoy a complimentary glass of Flaxton Grove House Wine or
Flaxton Grove Sparkling Brut when ordering a three course meal.*

EXTRA NIBBLES TO ORDER

Cheesy Garlic Bread 8.00