

SEASONAL SET MENU

Two courses for 55pp

MAINS

**Served all day*

**Not available to take away*

FRESH TEMPURA MOOLOOLABA PRAWNS *df*

With mango & macadamia salsa

NEW ENGLAND LAMB SHOULDER *gf*

With a warm mediterranean salad

SAUTEED HOMEMADE GNOCCHI & CAULIFLOWER STEAK *vg, df*

With organic vegetables

CRISPY SKIN BARRAMUNDI *gf*

With mussel chowder & steamed greens

CONFIT DUCK *gf*

With seasonal stone fruit, sweet potato & corn on the cob

DESSERTS

**Served all day*

**Not available to take away*

'FG' RICH CHOCOLATE MAGNUM

With wild berry compote & raspberry sorbet

LOCAL CHEESEBOARD

With chutney & a selection of dried & fresh fruit

"SUNSHINE & SONS" AFFOGATO *gf*

LEMON MYRTLE PANNA COTTA

With fruit & homemade pistachio biscotti

FLAXTON'S FAMOUS RASPBERRY SOUFFLE *gf (df option available)*

With vanilla bean ice cream & raspberry coulis

KNICKERBOCKER GLORY

Local ice creams, fruit & crunchy Granola & Salted Caramel

DESPERADO RUM, RAISIN BREAD & BUTTER PUDDING

with vanilla bean ice cream

FLAXTON GARDENS SPECIALTIES

**Served all day*

**Not available to take away*

GRILLED LOBSTER & SOUFFLE

95

Grilled Whole Lobster

With thermidore sauce, served with sweet potato wedges & a fresh salad

Followed by...

Flaxton's Famous Raspberry Souffle *gf (df option available)*

With vanilla bean ice cream & raspberry coulis