



TASTES OF THE WORLD MENU



Entrée

CREAMY LEEK & POTATO SOUP

served with bread roll (gfo) \$8

CRISPY FRIED STICKY PORK BITES

sesame, chilli and honey sauce, stir fried vegetables, crispy fried noodle, pickled ginger (gfo) \$8

SMOKED SALMON & HORSERADISH PATE

dill and basil, toasted walnuts, beetroot relish, melba toast (gfo) \$10

Main

200 GRAM KILCOY STEAK

200 gram Kilcoy Black Diamond grain fed sirloin steak, beer battered steak fries, seasonal vegetables, battered onion rings, mushroom or peppercorn sauce

CAJUN BLACKENED BARRAMUNDI FILLET

roasted cauliflower quinoa, saute green beans, Pico de Gallo, fresh lemon (gf)

VEGETARIAN MOUSSAKA

baked eggplant with vegetables, potatoes, tomatoes and cheesy bechamel, rocket, parmesan and cherry tomato salad, balsamic dressing (gf)

Dessert

TIRAMISU

with house made espresso and chocolate ribbon ice cream \$10

BAKEWELL TART

crisp filo pastry, raspberry jam, frangipane, Royal icing and glace cherries, rich dollop cream \$8

\$32 TWO COURSE LUNCH MENU - MUST INCLUDE ONE MAIN