

Australian Fare

ENTREE

Chilled Queensland prawns

crisp cos lettuce, cucumber and tomato, Thai chilli and coconut dipping sauce (gf) \$14

Fresh fig, blue cheese, rocket and prosciutto salad

toasted sesame seeds, Chardonnay vinegar dressing (v/gf) \$14

Twice cooked pork belly

celeriac puree, carrot and cumin, apple and cinnamon, port jus (gf) \$10

MAIN

Wild caught Barramundi fillet

house made labna, warm salad of ancient grains, herbs and lime, charred broccolini and tomato oil (gf)

Roasted chicken supreme

filled with semi dried tomato, garlic mushrooms and cheddar cheese, sweetcorn sauce, roasted carrots, Anna potatoes (gfo)

Ricotta and spinach tortellini

creamy tomato, chilli and walnut sauce, watercress and radicchio salad (v)

DESSERT

House made pavlova

mixed berries, vanilla cream and passionfruit syrup (gf) \$11

Self-saucing chocolate fondant

cinnamon cream, mango sauce, white chocolate shards \$15

Australian cheese plate

selection of Australian cheeses (gfo) \$15

\$39 TWO COURSES (MUST INCLUDE ONE MAIN)

Available for Lunch in Club Dining

