



DAILY MENU

FRIDAY, 28 FEBRUARY 2020

A selection of delicious lunch & dinner options. Using only the freshest, seasonal ingredients, these meals are created daily by our in-house chefs.

LUNCH

11:30 AM - 2:30 PM

Slow Roasted Berkshire Pork Shoulder Roll	with kale slaw, spiced apple sauce & house made red wine gravy
Pumpkin & Pea Risotto GF V	with crumbled feta & spinach
Lemon & Herb Baked Tasmanian Salmon GF DF	with roasted broccoli & brown rice salad
Sticky Pork Belly Skewers DF	with green mango, mint, coriander, beansprouts & glass noodle salad
Artisan Gluten Free Truffle Gnocchi GF V	with red pesto, spinach, shaved parmesan & toasted pine nuts

DINNER

4:00 PM - 7.30 PM

Slow Roasted Grass Fed Beef Brisket	with garlic rosemary roasted chat potatoes & seasoned steamed vegetables
Chicken Tikka Masala Curry GF	with long grain aged saffron basmati rice
Miso Glazed Tasmanian Salmon DF	with green tea soba noodle salad & sesame dressing
Crispy Skin Duck Confit Maryland GF	with garlic rosemary roasted chat potatoes & seasoned steamed vegetables
Red Quinoa & Fresh Fig Salad GF DF V	with orange segments, swiss chard & red wine pomegranate molasses dressing
Bread & Butter Pudding	with Chantilly cream

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

V - Vegetarian