

## ENTREE

**BEET AND SHERRY CREAM (VEG/GF)**

*PISTACHIO, TRUFFLE OIL, WALNUTS, CHIVES*

**CAULIFLOWER AND FREEKEH (VEG)**

*ROASTED CAULIFLOWER, SPANISH ONIONS, SPICED YOGURT,  
SUMAC, CHICKPEAS, FREEKEH, FRESH LEMON*

**FRIED PRAWNS - TEMPURA**

*DYNAMITE SAUCE, BLACK SESAME, SCALLION*

## MAINS

**TASMANIAN SALMON**

*ROASTED CHAT POTATOES, SAUTEED VEGETABLES, CONFIT  
CHERRY TOMATOES, CAPER CREAM SAUCE*

**HALF A CHOOK FOR ONE**

*HERB MASHED POTATO, SICHIMI DUTCH CARROTS,  
BROCCOLINI, WILD MUSHROOM SAUCE*

**BAHARAT SPICED LEAN & MEATY LAMB**

*MOGRABIEH, BURNT CARROTS AND EGGPLANTS, PEARL  
ONIONS, FIVE SPICED YOGHURT, PINE NUTS, CRANBERRIES*

## DESSERTS

**CHOCOLATE FONDANT**

*CHERRY, CREME FRAICHE ICE CREAM*

**BREAD AND BUTTER PUDDING**

*HONEYCOMB ICE CREAM*

**COCONUT AND LIME PANNA COTTA**

*PISTACHIOS, BERRIES, LYCHEE SORBET*