



## STARTERS

Crisp Chicken Wonton, Tom-Yum Broth	75
Spicy Lentil & Avocado Stack with White Bean Hummus (VG) (GF)	80
Grilled Sweet Potato, Carrot Puree & Pickled Shimeji Mushrooms (VG) (V)	90
Beetroot Cured Seabass, Prawn Tartare & Caper Miso Dressing (GF)	130

## MAINS

Roast Butternut & Coconut Linguini, Gruyere Shavings, Flaked Almonds & Chimichurri (V)	125
Grilled Tofu, Beetroot Puree, Confit Heirloom Tomato, Charred Baby Onion & Pickled Radish Salad (VG) (GF)	160
Roast Lamb Rack, Pea Puree, Fondant Potato, Sauteed Spring Veg & Jus (GF)	180
Dukkah Rubbed Venison, Pomme Puree, Charred Carrots, Rainbow Beetroot & Jus (GF)	200
Pan Seared Line Fish, Potato Gratin, Grilled Asparagus, , Orange & Fennel Salad with Lime & Chilli Vinaigrette (GF)	210

## DESSERT

White Chocolate & Yogurt Panna Cotta, Candied Lime Zest & Lime Coulis (GF)	70
Amarula & Apple Ice Cream Sandwich, Sour Berry Compote	75
Blueberry Lime Sorbet, Vegan Meringue & Chocolate Soil (VG)	75

### **KIDDIES**

Chicken Nuggets & Chips	60
Creamy Bacon Carbonara	60
Beef Quesadilla	65

### **KIDDIES DESSERTS**

Vanilla Ice Cream & Chocolate Sauce	50
Chocolate Chip Flap Jacks with Maple Syrup & Ice Cream	65

### **BABIES**

**Please ask your waiter how we can accommodate your baby with a snack or lunch. The kitchen can do a nutritious puree or small portion of yoghurt.**