

The Dining Room

ADD TO YOUR MEAL

Fresh Pacific or Sydney Rock Oysters
with Tomato Mignonette - \$4 each

ENTREE

Country Style Terrine

with tomato chutney, pickled vegetables and organic
sourdough

BBQ Roasted Sea Scallops

with zucchini mash and ox sauce

MAIN

Australian King Prawns, Braised Pork Belly

with burnt pencil leeks and smoked eggplant purée

Pan Fried Barramundi

with charred gem lettuce, orange, shallot confit and
pomegranate molasse

DESSERT

Lemongrass Panna Cotta

with coconut chips and macerated strawberries

Ecuadorian Chocolate Ganache Tart

with honeycomb ice cream

ADD TO YOUR MEAL

Sautéed Spring Greens, Toasted Almond,
Feta crumb, Lemon scented oil - \$8

Thick Cut Chips with Rosemary Salt \$8

Chopped House Salad \$8