



STARTERS

BEETROOT SOUP (V)

WITH HORSERADISH CREAM AND FRESH BREAD

GRILLED ZUCCHINI AND GOATS CHEESE BRUSCHETTA (V)

WITH WALNUT AND PARSLEY PESTO

SPICED DUCK AND MANGO SALAD

GRIDDLED CROCODILE KEBAB

SERVED ON A SOUSED ASIAN VEGGIE SALAD

BBQ GRILLED KING PRAWNS

HOT AND SPICY INDONESIAN GLAZE, CUCUMBER AND SESAME SALAD

MAINS

ROASTED BUTTERNUT SQUASH AND FETA TART (V)

WITH BUTTERED SNOW PEA AND PINE NUT SALAD

CHARGRILLED BEEF BURGER

WITH CRISPY BACON, JARLSBERG AND A FRIED EGG, FINISHED WITH FRESH SPINACH AND BEETROOT IN A TOASTED FOCCACIA, SERVED WITH HOMEMADE CHIPS AND COLESLAW

SLOW COOKED KANGAROO AND SHIITAKE MUSHROOM PIE

WITH PEA MASH

BBQ GRILLED LAMB CHOPS

MARINATED WITH FRESH MINT AND MIXED PEPPERCORNS, SERVED WITH BAKED POTATO, RED CABBAGE AND ORANGE SLAW AND FRESH BREAD

CRISPY MACADAMIA NUT BREADED BARRAMUNDI FILLET

SERVED WITH NEW POTATOES, SUGAR SNAPS AND SALSA VERDE

OSTRICH FILLET

PAN ROASTED MEDIUM RARE AND SERVED ON KUMARA MASH WITH WILTED BOK CHOI AND RIBERRY JUS

DESSERTS

BAKED VANILLA CHEESECAKE

WITH AN ANZAC BISCUIT BASE AND WATTLESEED ICE CREAM

ROCKY ROAD BROWNIE

WITH VANILLA ICE CREAM AND TOFFEE SAUCE

WARM CARAMELISED PEAR AND PECAN NUT MUFFIN

WITH DOLCELATTE AND BLUEBERRY CHUTNEY

KAFFIR LIME CURD MOUSSE

WITH WHITE CHOCOLATE FLORENTINES

FRESH FRUIT PAVLOVA