



E A S T E R S U N D A Y L U N C H

ENTREE

Please select one

Garlic Prawns with Baby Herb Salad (GF)

Succulent garlic-infused prawns served with a fresh baby herb salad.

Tomato Tart and Goat Cheese (DG,GF,VG)

Roma tomatoes baked in golden puff pastry with creamy goat cheese and apple balsamic, finished with fresh baby herbs

Ham Hock Terrine with Tamarind & Date Chutney (DF, GF)

Slow-cooked ham hock terrine paired with a sweet and tangy tamarind date chutney.

MAIN COURSE

Please select one

Chicken Ballotine with Mushroom, Baby Spinach, Truffle & Summer Vegetables (GF)

Roast Pork Porchetta (DF, GF)

infused with sage and lemon, served with new potatoes, baby carrots and broccolini, finished with a rich red wine jus

Pan Fried Salmon (GF)

served with a hearty seafood chowder of baby clams, prawns and mussels, finished with a fragrant Noilly Prat sauce.

DESSERT

Please select one

Rhubarb Shortcake

Roast rhubarb, shortbread biscuit, and vanilla cream

Chocolate Fondant (GF)

Frangelico cream and cherry compote.

Coconut Mousse

Spiced pineapple, passionfruit jelly, and spiced crumb



GF - Gluten Free | DF - Dairy Free | VG - Vegetarian