

The Lounge Menu

Starting Friday September 4th

Entree

Soup of the Day (gf/v/vgo/df) / with charred bread

Crumbed Halloumi (v) / with rocket, Parmesan & tomato relish

Scallops (gf/df) / with orange slaw and pesto

Duck Leg (gf) / with beetroot puree, burnt cashews, jus & fresh lime

Pork Belly Bites / with wild black rice, chilli jam & apple salad

Oyster Bar / four oysters - choose your flavour
- chilli & mango / natural / red-wine vinegar & shallot
- kilpatrick

Main

Wild Mushroom Italian Risotto (gf/v/vgo/df)
with a variety of mushrooms, truffle oil & shaved Parmesan

Chicken & Brie (gf)
free-range chicken with sweet potato puree, asparagus & cranberry cream sauce

Catch of the Day (gf)
australian caught, with herb mash, greens, beurre blanc sauce & citrus slaw

MSA Scotch Fillet (df)
with bacon & onion pan-fried potatoes, broccolini, confit cherry tomatoes & red wine jus

Seafood Linguine
with scallops, prawns, fish, white wine sauce, fresh chilli and lime

Pork Belly (gf/dfo)
with cauliflower cream puree, greens, baked apple & jus

Add To Your Main Meal

Garlic Prawns / \$12

Free Range Chicken / \$12

Duck Fat Potatoes / \$12

Dessert

White Chocolate & Rum Mousse / with raspberry couli & crushed chocolate

Panna Cotta / with wood apple sorbet & ginger biscuits

Poached Pear / infused with port wine & served with vanilla bean ice-cream & flaked almonds

2 - Course / 65pp
entree & main or main & dessert

3 - Course / 75pp
entree, main & dessert
