

## SUMMER DINNER MENU

### entrée

**sweet & sour lemon grass pork belly** with peanut sambal & a pickled carrot & radish salad (gf,df) .....\$17.00

**grilled peach, prosciutto & baby coz salad** with fresh bocconcini & a honey mustard vinaigrette (gf),(vego option) .....\$17.00

**crispy corn beef croquettes** with pea puree & fresh grated parmesan (gf) .....\$16.00

**grilled eggplant** with marinated chickpeas, roasted pine nuts, parsley & a spiced tahini dressing (gf,vego),(vegan option) .....\$16.00

### main

**moroccan barley & roasted vegetable salad** with fresh herbs & crumbled persian fetta (vego) .....\$24.00

**crumbed whiting** with a zesty mint pea mash & a pea tendrill & shaved zucchini salad (gf,df) .....\$28.00

**spicy jerked chicken breast** with a jamaican black bean salad & pineapple mint salsa (gf,df) .....\$29.00

**beef brisket** with truffle mash, grilled asparagus, smoked tomatoes & onion jus (gf) .....\$30.00

**roasted mushrooms** with smoked mozzarella, baked polenta & lightly dressed summer greens (gf,vego) .....\$26.00

### sides

**green beans** with shaved roasted almonds, honey & lemon (gf,df) .....\$9.00

**hand cut chips** with balsamic salt & spring onions (df,gf) .....\$8.00

### dessert

**plum & mulled wine crumble** with candied orange & pouring cream on the side .....\$15.00

**eton mess** with macerated seasonal berries, smashed meringue & mascarpone mousse (gf) .....\$16.50

**mango pudding** with candied coconut, pineapple, fresh mango & mint (gf,vegan) .....\$16.00