

### Available Lunch and Dinner

Entrée- On your table to share.....

Charcuterie Plate (v&gf avail) Selection of Cured meats, pickled and marinated vegetables, mustard and bread

#### Main Course

Oven Roasted Chicken Breast (gf) Roast tomato and Chorizo compote, sauce Lyonnaise

Or

**Barramundi (gf)** Oven baked barramundi, broccoli slaw, sauce vierge

All mains served with rosemary and sea salt roasted potatoes and seasonal vegetables

**Dessert** 

Lemon and Lime Brulee Tart (v) Chantilly Cream Or Chocolate Mousse (gf) Almond praline

<u>This menu available</u> <u>2 course option \$49 per person</u> <u>All 3 courses \$60 per person</u> <u>Optional: Add \$5 pp for a glass of bubbles on sit down</u>

\*\* Vegetarian option available see separate page

\*Please advise us of any allergies or intolerances as our food may contain traces of nuts, gluten or seafood. 100% exclusion cannot be guaranteed

\* cannot be used in conjunction with any offers or discounts \* 1% Visa/MasterCard surcharge 2% American Express surcharge

# BAR I CAFÉ I RESTAURANT Vegetarian option for Set menu

## (Please advise and confirm the number of vegetarian guests when making your booking)

<u>Entrée</u>

Roast Vegetable and Parmesan Tart With roquette and walnuts

### Main Course

Sweet Potato Gnocchi Wild mushroom, tomato, Parmesan and cream

### **Dessert**

Choose from your Menu Or Fresh Fruit Plate

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