

Entree to share

PANKO CHICKEN

Panko crumbed chicken bites served with jalapeño mayo

MUSHROOM ARANCINI

House-made mushroom arancini with salsa verde mayo **v**

CALAMARI

Lightly fried Australian calamari dusted in semolina served with Nouc Cham & Asian slaw

Main Course

Please choose 1 item from the selection below

BARRAMUNDI

Pan fried barramundi fillet, cauliflower & kale puree, cumin chat potatoes, mustard oil dressing **gf**

WAGYU BRISKET

Smoked Wagyu brisket, corn bread, Adobo sauce & sweetcorn salsa

OYSTER BLADE STEAK MS3+

200g Pinnacle oyster Blade, 36 hour sous vide, grilled and cooked medium, served with horseradish cream, chat potatoes, broccolini & red wine jus **gf**

VEGETARIAN PAPARDELLE

Zucchini, pumpkin, soffrito, olives, parmesan **v**

DRY AGED DUCK BREAST

Pan fried duck breast, horseradish parsnip puree, charred cabbage, buckwheat granola, orange puree, buttermilk yuzu dressing **gf**

PORTERHOUSE - 300G

French fries and red wine jus

Dessert

Please choose 1 item from the selection below

CHOCOLATE FONDANT

Warm chocolate fondant, hazelnut chocolate sauce, praline crumble, crème fraiche ice cream **v | gf**

BREAD & BUTTER PUDDING

Brioche Bread & Butter Pudding, Banoffee caramel, tea soaked sultanas, Biscoff ice cream **v**

PEAR & PECAN CRUMBLE

Poached pears, roasted pecans, brown sugar crumble, blackberry gel & maple ice cream **v**

DIRTY CHAI-MISU

Coffee soaked sponge, cardamom yoghurt parfait, mascarpone cream, chai meringues, warm chocolate mousse **v**

Drinks

WINE

Sparkling, Moscato, Rose, Sauvignon Blanc, Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, Shiraz

BEER

Byron Bay Lager bottle, Great Northern 'Super Crisp' bottle, Cascade Light bottle

SOFT DRINK

Coke, Coke No Sugar, Lift, Raspberry, Lemonade, Lemon Lime Bitters