

SET MENU

LUNCH & DINNER

Two Course \$55 | Three Course \$70 (No Discounts)

STARTER

ROSEMARY INFUSED FOCCACIA
olive oil, dukkha spice (v)

CHOICE OF ENTREE

CRISPY PORK BELLY
nam jim, green mango, papaya salad (gf)

SUMAC SPICE CALAMARI;
orange aioli, watermelon and watercress salad (gf*)

CRISPY CORN FRITTERS;
mint yoghurt, coriander salad (v)

KARAAGE CHICKEN;
kewpie mayonnaise, Asian slaw

CHOICE OF MAIN

RED WINE BRAISED BEEF CHEEKS;
pommes puree, summer vegetables, red wine jus (gf)

MEXICAN SPICED ROAST CHICKEN BREAST;
cauliflower two ways, roast potatoes (gf)

PAN FRIED SALMON;
harissa, green beans, Asian slaw (gf)

PAN FRIED POTATO GNOCCHI;
pesto, semi dried tomato, wilted spinach, fresh ricotta cheese (v)

CHOICE OF DESSERT

CHOCOLATE AND RASPBERRY PEBBLE;
chocolate soil, macerated berries, double cream

BERRY AND COCONUT PANNA COTTA;
coconut snow, fresh berries (gf)

CHEESE PLATE;
one cheese, lavosh, dried fruits, quince paste (gf*)

Vegan options available on request

DIETARY GUIDE

(gf) gluten free (v) vegetarian (*gf) can be adapted to be gluten free vegan (vegan) Vegan options available on request
Please advise if you have any dietary requirements so our Chef can prepare something for you.

10% surcharge on public holidays.

WATERFRONT RESTAURANT

