



## salads

Roma Tomato, Fresh Torn Basil and Mozzarella Salad with 34° South Olive Oil  
Modern Greek Salad with Persian Fetta and Oregano Vinaigrette  
Green Bean, Bacon and Cherry Tomato Salad with Persian Fetta and Vino Cotto  
Wild Rocket, Roasted Pear and Parmesan Salad with Aged Balsamic  
Baby Spinach, Roasted Sweet Potato, Fresh Croutons, Walnut Oil Vinaigrette  
Traditional Caesar Salad with Crispy Pancetta, Black Anchovies and Shaved Parmesan  
Red Beans, Avocado, Sweet Corn, Spanish Onion and Coriander with Lemon and EVOO  
American Style Coleslaw with Ranch Sauce and a Splash of Fresh Lime  
Royal Blue Potatoes, Smoked Bacon, Spring Onions, Grilled Onions, Grain Mustard Aioli  
Master Stock Poached Chicken, Sprouts, Mint, Coriander, Carrot, Nam Jim Dressing

## meat dishes

Honey and Mustard Lamb Cutlets with Mizuna Leaves and Tatziki Dressing  
Cajun Chicken Breast with Avocado Salsa and Louisiana Hot Sauce  
Grilled Sirloin Steak with Honey Roasted Beetroot and Chimichurri Sauce  
Wild Buffalo and Native Pepper Sausages with Bush Tomato Chutney  
Moroccan Spiced Chicken on Israeli Cous Cous with Minted Yoghurt  
Lamb Cutlets, Wild Rocket Leaves and a Sweet Orange and Rosemary Glaze  
Beef Fillet Steaks with a Watercress Salad and a Spiced Shiraz Glaze  
Chilli Marinated Tiger Prawn Skewers with Mango and Coriander Dressing  
Grilled Tasmanian Salmon with Parsley, Lemon Myrtle and Caper Butter  
Cone Bay Barramundi Pieces with Lyonnaise Potatoes and Salsa Verde  
Barbequed Pork Belly with Fresh Coriander, Red Chilli, Nam Jim Dressing

## desserts

Chocolate Brownies with Ferrero Rocher Ganache  
Poached Pear and Frangipane Tartlettes  
Tonka Bean Creme Brulee with Shortbread  
Peppermint Crisp and Chocolate Mousse  
Limoncello and Vanilla Bean Pannacotta  
Apple, Raspberry and Cinnamon Crumble  
Chocolate Fondant with Double Cream  
Honey and Lavender Crème Brulee with Biscotti  
Fresh Summer Berries with Strawberry Sorbet

