

## main

Roasted Duck Breast on sweet potato cake with wilted baby spinach, trio of mushrooms, orange & port glaze <b>(g)</b>	34
Yellow Fin Tuna marinated in soy, ginger & honey, on a wonton crisp with sesame cucumber ribbons & served with a mango, chilli & mandarin salsa	35.5
Cape Grim Black Angus Beef fillet with garlic mash, verte beans & Tuscan tomato & olive sauce <b>(g)</b>	37.5
Barramundi with sautéed chats, tomato cheeks, capers, olives, sautéed fennel & rocket, salsa verde <b>(g)</b>	34.5
King Henry Pork Cutlet spiced with paprika, spring onion, blue cheese & pistachio risotto, fig jam, & rosemary jus	33
Lamb Loin Moroccan style cous cous with raita, roasted capsicum coulis & tzatziki	36.5
Chicken Breast pan fried chicken breast with ratatouille, sweet potato gaufrette & verte oil drizzle <b>(g)</b>	32
Goats cheese, feta & leek tart served with a roquette & bocconcini salad & avocado salsa <b>(v)</b>	29

## sides

Roquette & parmesan salad with Spanish onion & balsamic dressing <b>(g) (v)</b>	8.5
Steamed broccoli with toasted almonds & sautéed bacon <b>(g) (v)</b>	8.5
Creamy garlic mash <b>(g) (v)</b>	8.5
Steamed vegetables tossed in garlic butter <b>(g) (v)</b>	8.5
Sautéed chat potatoes with rosemary & sea salt <b>(g) (v)</b>	8.5