

Menu

FRIDAY 26 JULY

ENTRÉE

Served alternately

Berkshire roasted pork belly, Queensland scallop,
cauliflower puree, apple glaze

GF, NF, DF ON REQUEST

Queensland tiger prawn and Tasmanian smoked
salmon roulade, horseradish crème fraîche,
crispy baby capers, baby panache & gremolata

MAINS

Served alternately

Macadamia & herb crusted barramundi fillets,
potato gratin, broccolini & dill beurre blanc

Chargrilled petite sirloin steak,
pumpkin puree, parmesan mashed potato,
baby carrots, & red wine jus *GF*

DESSERT

Served alternately

Eton Mess: creamy mascarpone, meringue shard,
fairy floss, coulis & mixed berries *GF*

Sticky date pudding with butterscotch sauce
and vanilla ice cream