

**DINNER MENU**

***Smalls***

**Roasted Cauliflower “Steak”,** sweet potato skordalia, citrus chickpea salad, roast chilli and grape dressing.$23 GF V/GF

**Buffalo Milk Mozzarella** with free range prosciutto & zucchini salad, lemon caper dressing $26 GF Vegetarian Option Available.

**Hervey Bay Half Shell Scallops** with creamed sweet corn and basil, chorizo and garlic butter $30 GF

**House Made Potato Gnocchi**  with wild and cultivated mushrooms, white wine, garlic and herbs, truffle oil and parmesan $25 V

***Mains***

**Yellow Thai Curry of Market Fish and Ocean King Prawns** green beans, shallots, Asian herbs with jasmine rice $37 GF

**Free Range Chicken Breast** with sage and lemon, crisp fried artichoke, grilled polenta, creamed spinach $32

**300g Grass Fed MSA Sirloin** Miso and sesame glaze, parsnip puree, potato croquette, pickled daikon and apple salad $36

**Twice Baked Cheese Souffle** with lamb shank raguand roasted pumpkin puree $29 (Vegetarian Option Available)

**Confit Duck and Middle Eastern Spiced Carrot Salad** with preserved lemon and ginger, smoked labna, date and pistachio freekeh and wild rice pilaf, puffed grains $30 **(GFA)**

***Sides***

Shoe String Fries with truffle and parmesan $9.50

Herb and garlic seasonal greens and sautéed kipfler potatoes $10 GF

***Desserts***

Hot Cinnamon Waffle, Coffee Syrup, espresso foam, brown butter ice cream $12

Callebaut chocolate mousse, strawberry compote, tempered chocolate, macerated strawberries, Chambord, berry sorbet $12 GF

Banoffee Tart, glazed banana, popcorn brittle, whipped cream and burnt caramel ice cream $12

Affogato with Baileys, Brookies (Byron Bay) Mac Liqueur, Frangelico $12.50 (can be DF or GF)

Bowl of Assorted Ice-cream and sorbet GF (can be DF) $10