

Dinner

Entrees

Bread and dips, creamy eggplant, dried tomato and beetroot	12
Tomato gazpacho, paprika, cream cheese and croutons	13
Poached egg on a crispy nest and spinach	16
Grilled calamari, garlic, lemon and black crumble	21
Sweet beef, sesame salad and crusty noodles	22
Barramundi gravlax, daikon, cucumber and beetroot	24
Moreton Bay bug, pea emulsion and fresh mango	21
Mains	
Pork belly, cinnamon sweet potato puree and parmesan crumble	32
Angus 250g steak, gratin and mushroom sauce or gravy	48
Salmon, parsley crunch, herb salad and pea textures	34
Wild mushroom risotto	28
Jerk chicken, spinach, roast pineapple and avocado	32
Green plate of season vegetables	28
Desserts	
Pineapple variations with rum and raisin ice cream	13
Pistachio panna cotta	12
Clear Mountain honey, fresh goat cheese and almonds	15
Gourmet coffee or tea with three mini desserts	12