

FOOD WINE COFFEE VIEW



Light

Soup of the Day **\$15**

Served with turkish bread
GF bread additional \$3

Kitchari **\$18**

Quinoa | Fennel watercress salad
Mung bean | Braised baby onions
Edamame hummus (GF, V, VG)

Cos Lettuce Tacos **\$19**

Pickled Curry Beans | Pea hummus
Tarragon infused coconut yogurt |
Cos lettuce (GF, V, VG)

Beef Teriyaki **\$24**

Beef | Seasonal baby leaves |
Julienne vegetables | Pickles

Pan Grilled Squid **\$22**

Squid | Lemon Greek yoghurt |
Crushed cucumber | Capers | Chili
Mint (GF)

Main

Duck Breast **\$38**

Fennel and watercress salad |
Edamame bean hummus |
Braised baby onions (GF)

Pork Belly **\$36**

Pork Belly | Grilled celeriac | Pickled
apple | Celeriac puree | Lime and
Kombucha gel (GF)

Salmon **\$40**

Grilled Salmon | Fennel | Fried leeks
Pickled zucchini | Herb green oil
Fresh leeks | Beurre blanc (GF)

King Oyster Mushroom **\$28**

Grilled king oyster mushroom | Sweet
potato and miso mash | Zucchini |
Parsley thyme gremolata (GF, V, VG)

Beef Fillet **\$40**

Chimmichurri | Cowboy Butter

Potato chips OR Sweet potato chips OR
Seasonal vegetables

Served with choice of sauce:
Mushroom OR Red wine jus OR Green
peppercorn (GF)



Dessert

Chef's own assorted seasonal sorbets **\$12**

GF Gluten Free | VG Vegan | V Vegetarian