MEAT MENU

ENTREE

CHORIZO & CHEDDAR CROQUETTES

Chorizo, mature cheddar, crispy potato flake crumb, minted pea purée, fresh chives and Parmesan
(GF)

MAIN

400G RIB ON THE BONE

Ras el hanout-spiced potatoes, seasonal greens and Cruiser compound butter
(GF)

DESSERT

BRÛLÉED MADAGASCAN VANILLA CHEESECAKE

Bowen mango and fresh lime zest
(GFA)

SEAFOOD MENU

ENTREE

YELLOWTAIL CRUDO

Sweet yellow chilli, baby cucumber, finger lime, crispy corn and avocado
(GF)

MAIN

CRISPY-SKINNED FISH

Smoked baby tomatoes, capers, roasted squash with caramelised leek and mussel sauce
(GF)

DESSERT

STICKY MANDARIN & TOASTED ALMOND CAKE

Lemon myrtle syrup, Duppy Spiced Rum cream, toasted almond and lemon thyme brittle
(GF)

VEGETARIAN MENU

ENTREE

BBQ OYSTER MUSHROOM & HALLOUMI SKEWER

Shawarma spice, green goddess dressing and fresh herbs
(GF)

MAIN

CHARRED EGGPLANT SCHNITZEL

Potato flake crumb, honey-baked feta, smoked cherry tomato and baby caper stew, crispy sage and preserved lemon dressing
(GF)

DESSERT

DARK CHOCOLATE & AVOCADO MOUSSE

Freeze-dried raspberry, cocoa nibs, chocolate soil and salted caramel espuma
(GF)