

THE  
NUNS<sup>†</sup>  
POOL

Entrée

- Chargrilled Sourdough with olive oil and balsamic 8
- Sydney rock oysters natural, lemon half doz 18 full doz 36
- Black truffle & manchego arrancini, black garlic aioli 19
- Grilled haloumi, earl grey figs, honey roast walnuts, balsamic 19
- Falafel crusted salmon, tahini yoghurt, pomegranate, lemon, sumac 22
- Salt and pepper squid, safron aioli, rocket, lemon 21
- QLD tiger prawns, mango, avocado, pomelo, snowpea, green goddess dressing 24

Main Course

- Chargrilled 250g scotch fillet, rosemary potatoes, char corn, baby cos, chimichurri 36
- Chargrilled turmeric chicken, apple fennel raddish slaw, miso tahini dressing 28
- Quinoa bowl, raw beetroot, kale, carrot, avocado, feta, seeds, green goddess dressing 25
- Add tumeric chicken 8 / braised lamb 9 / Qld tiger prawns 9 / smoked salmon 6
- Braised lamb shoulder, black barley tabouleh, beetroot hummus, goats cheese, pinenuts,  
lemon poppyseed yoghurt 32
- Fresh herb shallot linguini, blue swimmer crab, cherry tomato, basil, almond pangrattato 30
- Pan roast barramundi, carrot parsnip & ginger puree, asparagus, beetroot & blood orange  
dressing 34

## Sides

Rocket, pear and parmesan salad 8

Sweet potato fries w siracha mayo 10

Shoestring fries w mustard aioli 8