

THE
NUNS[†]
POOL

Entrée

Brasserie bread Sourdough, olive oil, balsamic, pepe saya butter 9

Pambula rock oysters natural or soy ginger dressing 18 half / 36 doz

Salmon gravlax, fennel, apple, capers, cucumber, green goddess 23

Salt and peper prawns, pineapple kasundi, black garlic aioli, petit bouche 23

Zucchini and haloumi fritters, sunflower seed tzatziki, lemon 19

Grilled haloumi, fresh fig, cherry balsamic, rosemary lemon honey, hazelnut dukkah 20

Za'atar pita roast pumpkin hummus, beetroot babaganoush, sunflower seed tzatziki 18

Tandori salmon taco, avocado, char corn, pickled cabbage, mango jalapeno chutney,
coriander crème, lime 13 ea

Main Course

Pan roasted barramundi, asparagus, saffron potato, fennel, gazpacho dressing 34

Chargrilled miso glazed pork scotch fillet, celeriac, pear and fennel remoulade
nectarine relish, pecan dukkah 36

Hickory hot smoked ocean trout linguini, garlic chilli, cherry tomato, spinach, feta, lemon 32

Chargrilled lamb fillet, roast pumpkin hummus, heirloom beetroot, ash goats cheese
pinenuts, blood orange and fig dressing 38

Fig, ricotta and onion jam tart, asparagus, beetroot, spiced walnuts, rocket, fig dressing 26

Green Nourish bowl, kale , avocado, asparagus, cucumber, snow peas, crunchy sprouts,
wild rice, seeds, raw almonds and cashews, pumpkin seed ricotta, green goddess dressing 26
add salmon gravlax 7
add salt and pepper prawns 9
add tandoori salmon 8
add zucchini haloumi fritters 6

SIDES

Seasoned greek fries, feta, sunflower seed tzatziki 12

Sweet potato fries, siracha mayo 10

Rocket, parmesan , green goddess dressing 10