

† H E
N U N S †
P O O L

Entrée

- Brasserie bread Sourdough, olive oil, balsamic, pepe saya butter 9
- Flathead slider, fennel slaw, kasundi, green aioli, milk bun 12
- Tuna sashimi, pomelo, cucumber, avocado, black rice, ginger lime dressing 24
- Sweet corn fritters, beetroot hummus, feta, hazelnut dukkah, lemon 22
- Szechuan prawn taco, avocado, pickled red cabbage, chipotle crème 13
- Blue swimmer crab spaghetti, roasted chilli oil, cherry tomato, parsley, lemon 24
- Jamon, asparagus, tomato jam, goats cheese, truffle mayo, fennel pangrattato 24

Main Course

- Sumac roasted salmon fillet, quinoa tabbouleh, mango salsa, coconut yoghurt
pistachio dukkah 36
- Honey roast duck breast, saffron freekeh, mandarin, pomegranate, almonds, goats cheese
blood orange dressing 38
- Chargrilled beef fillet, sweet potato, broccolini, chimichurri 44
- 16hr braised red wine lamb shank pappardelle pasta, feta, spinach, salsa verde 32
- Chargrilled tamarind pork chop, apple fennel slaw, beetroot relish 38

SIDES

Seasoned greek fries, feta, sunflower seed tzatziki 12

Fries and Aioli 8

Sweet potato fries, sriracha mayo 10

Rocket, parmesan, green goddess dressing 10