

† H E
N U N S †
P O O L

Entrée

- Brasserie bread Sourdough, pepe saya cultured butter 10
- Salmon potato croquette, celeriac skordalia, lemon caper salsa 25
- Flathead soft taco, green goddess slaw, siracha mayo, guacamole 12 each
- Salt and pepper squid, cashew hummus, cucumber, turmeric yoghurt, chilli oil 26
- Zucchini mint feta fritters, fennel, goats cheese, smoked tomato jam 24
- Grilled haloumi, fresh figs, ginger plum honey, pistachio 24

Main Course

- Roasted cauliflower risotto, jerusalem artichoke chips, goats cheese 36
- Pan roasted barramundi, basil pea hummus, roast cherry tomatoes
lemon vinagirette 40
- Confit chicken, parsnip puree, brussel sprouts, beetroot blood orange dressing 36
- Braised lamb shoulder, sweet potato, pomegranate, pistachio, golden raisins, feta
salsa verde 42
- Duck breast, pumpkin, fennel, pear, mandarin, pecan 42

SIDES

- Shoestring Fries and Aioli 10
- Sweet potato fries, siracha mayo 12
- Rocket, parmesan, apple, walnut salad, green goddess dressing 14