AUSTRALIA LUNCH





Aussie Lamington



ENTRÉE

Three mushroom Ravioli with basil and parsley pesto, topped with shaved parmesan (v)

Smoked salmon with lemon vinaigrette, capers, watercress, fennel and dill (GF) (DF)

Spinach and pumpkin salad with beetroot, crispy Serrano ham, Greek feta, almonds, and honey mustard dressing (V & VG AVAILABLE)

Riverina Black Angus beef sirloin with creamy mash, honeyed carrots, seasonal greens, and veal jus (GF)

Gremolata-rubbed Australian barramundi with salsa verdi. asparagus, honeyed carrots, and fried caper berries (GF AVAILABLE)

(VEGAN AND VEGETARIAN OPTION AVAILABLE)

DESSERT

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Classic Australian paylova topped with summer fruits, mango coulis, and whipped cream Chocolate raspberry coconut pebble served with raspberry sauce (vg)

Cheese Goard Shared Australian cheese platter with quince paste, dried fruits recent days



(VG) - Vegan

(V) - Vegetarian

(GF) - Gluten Free

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy etc. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regard.