

Sunset **DINNER**



ENTRÉE

Smoked Salmon with lemon vinaigrette, capers, watercress, fennel & dill (GF) (DF)

Spinach and Pumpkin Salad with beetroot, crispy Serrano ham, Greek feta, almonds, and honey mustard dressing (V available)

MAIN

Gremolata-Rubbed Barramundi with salsa verde, creamy potato cake, fresh seasonal greens, honeyed carrots, and fried caper berries (GF available)

Twice-Cooked Crispy Skin Chicken with creamy potato cake, roast pumpkin, baby spinach, and honeyed carrots (GF)

Middle-Eastern Eggplant slow-cooked and served with zucchini, roasted capsicum, polenta and marinated semi-dried tomatoes (V) (GF) (VG available)

DESSERT

Lemon and Lime Tart strawberry and thickened cream (GF)

Chocolate Raspberry Coconut Pebble served with raspberry sauce (VG)

(VG) - Vegan

(V) - Vegetarian

(GF) - Gluten Free

(DF) - Dairy Free

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.