



5PM MENU

ENTRÉE

Three mushroom ravioli with basil and parsley pesto, topped with shaved Grana Padano parmesan (v)

M A I N Served alternatively

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)

Vegan option available on request

(VG) - Vegan (V) - Vegetarian (GF) - Gluten Free (DF) - Dairy Free

Sample menu only and subject to change. 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.