

mother's day

Entrées

Cajun Spice Dusted Calamari, blue cheese ranch dressing

Thai Spiced Crab Cake, roquette & almond salad,
Nam Jim dressing

Powerhouse Thai Beef Salad, grass fed beef, sweet potato
crisps, cashews, crunchy noodles, palm sugar, lime chilli dressing

Chargrilled Zucchini, Moonbi herb, spinach & fennel salad,
tomato compote, feta dressing (GF/V)

Mains

Grilled Queensland Snapper Fillet, pea, herb & lemon
creamed cous cous, Mediterranean vegetables, herb oil (GF)

Chargrilled Masala Spiced Chicken Breast, bubble & squeak,
quinoa, grilled sweetcorn & avocado salad (GF)

Chargrilled 210gm grass fed Eye Fillet of Beef,
chipotle coleslaw, chunky chips, red wine jus (GF)

Chargrilled Cauliflower Steak, kale, spinach,
goat's cheese, toasted breadcrumbs, Beurre Noisette (V)

Desserts

Sticky Date Pudding, toffee sauce, vanilla ice cream

Rhubarb Crème Brulee, apple & cinnamon compote,
honey ice cream (GF)

Passionfruit Panna Cotta, strawberry & basil salad (GF)

Selection of Australian Cheese, water crackers,
toasted sourdough

2 courses – 89 per person

3 courses – 99 per person

WORKSHOP

KITCHEN

Est. 1986

