

Seasonal Menu

2 courses \$55 pp3 courses \$65 pp

Entrée

Chargrilled asparagus with Romesco Sauce and Apple Balsamic

Mooloolaba prawns with Asian slaw

Smoked salmon with pickled fennel

Main

Rack of lamb with carrot puree, crispy potatoes and seasonal vegetables

Whole side of Barramundi with nicoise salsa and crispy potatoes

Side of salmon with asparagus fennel and dill and crispy potatoes

Spiced chilli caramel pork fillet with Green Apple and Mint Salad

Desert

Coconut pavlova
Chocolate chilli mousse

We can also can cater for gluten free, vegetarian and vegan.