

# DATE NIGHT MENU TERRACE KITCHEN

75 PER PERSON | AVAILABLE 7 EVENINGS A WEEK

## STARTERS TO SHARE

**House-made flatbread** - marinated olives, hummus & olive oil (DF/V/NUTS)

**Garlic prawns** - roasted garlic, chives & olive oil with confit cherry tomatoes, basil pistou on grilled brioche (LGA)

**Pumpkin tarte tatin** - whipped fetta, roasted macadamias, port wine glaze (V/NUTS)

**Salt & pepper squid** - whipped chilli, lime & coconut cream, bean sprout salad (LGA)

## MAINS

Choose one main per person

**Mezzelune** - spinach & ricotta filled pasta, semi-dried tomato & pinenut pesto, roasted oyster mushrooms, parmesan (V)

**Roasted chicken breast** - lemon & chilli glaze, baby bok choy, broccolini & sesame wafer (SOY)

**Lamb rump** - marinated in rosemary & lemon, char-grilled with minted pea puree, red wine sauce & tomato kasundi (LG)

**Slow roasted pork belly** - finished on the char grill, crackle, apple chutney (LG)

**Cape Grim porterhouse 300g** - potato & gruyere gratin, horseradish crème, jus (LG)

## SIDES

Choose one side to share

**Fries** - aioli (LG)

**Wombok salad** - shredded carrot, onion, coriander, mint, Vietnamese dressing (LG)

**Cos salad** - green goddess dressing, salted cucumber, egg, pangrattato (LG)

**Roasted broccoli** - chilli crisp, toasted seeds (LG)

## DESSERT TO SHARE

**Craquelin choux bun** - almond & amaretto filled cheoux pastry bun with blackberries (NUTS)

(LG) Low Gluten (LGA) Low Gluten Available (DF) Dairy Free (V) Vegetarian (NUTS) Nuts Included (SOY) Contains Soy

A surcharge of 15% applies on all public holidays

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.