

DINNER

ENTREE

Sourdough with roasted garlic butter & parsley	9.00
Turkish bread with house-made apple balsamic in olive oil & dukkah	9.00
Seared scallops pea & mint puree, polenta sticks & bacon crumble	21.00
Wild mushrooms bruschetta atop sourdough with garlic, egg & parsley	18.00 v
Smoked kangaroo caramelized onion, green beans, onion crisps, taro & a fig jus	21.00 gf
Seared tuna steak Salad nicoise – rocket & pistachio pesto, confit potato, quail egg & black olive crumbs	18.00 gf
Crispy buttermilk crocodile Nam jim salad & chilli palm dressing	18.00 gf

MAINS

Whet Curries	21.95
Chicken curry (yes – it's hot)	gf
<u>OR</u> Coconut, Potato & Pea curry (yes – it's hot too)	v, V, gf, df
served with basmati rice, mint raita & naan	
Tempura battered wild local caught barramundi with shoestring fries & house made tartare	23.00
Garlic tiger prawn linguini with a roast tomato, spring onion & chilli salsa	29.00
Peppered lamb rump with carrot & anise, dauphinoise potato, herb oil, green beans & a red wine jus	46.00 gf
Eye fillet of beef with fondant potato, dark ale onion, baby carrots & red wine jus	46.00 gf
Pan-fried wild local caught barramundi fillet served with hazelnut granola, cauliflower puree, tomato lollies, courgette ribbons,	36.50
Whet Buddha Bowls	21.50
Indian – curried cauliflower & chickpea with spinach, coconut, mung beans & almonds with a mild red chilli salsa	v, V, gf, df
Mediterranean – Mixed grains, capsicum, green olives, egg, artichoke & pine nuts with a jalapeño tahini dressing	v, df
Thai – Asian rice, sprouts, snow peas, Asian slaw with a satay sauce	v, V, df

ADD-ONS TO Buddha bowls:

Chicken Tenders / Pan fried Barramundi / Haloumi / Spicy Squid	7.00ea
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Sides:

Tender stem broccolini, toasted almonds & lemon oil	12.50
Polenta chips, parmesan, paprika, mayo	10.50