



**JULIE~ANNA**  
ACCOMMODATION | EVENTS | RESTAURANT

## STARTERS

Wild and Tamed sourdough cob loaf, roasted capsicum & cream cheese dip (gfo, v)	(for one) \$12 (to share) \$16
Pan seared prawns, celeriac remoulade, fried kale, pickled cucumber (gf, dfo)	\$18
Tomato bruschetta, grilled sourdough, capsicum, fresh herbs, shiraz reduction, shaved parmesan (gfo, dfo, v, vgno)	\$16
Cajun spiced grilled chicken tenderloin, roquette, pickled shallot, cucumber, roasted cashew nuts, garlic aioli (gf, dfo)	\$18
Roasted sweet potato, quinoa, baby spinach, pomegranate, dukkha spice (gf, df, v, vgn)	\$16

## MAINS

MB2 250g Porterhouse steak, mustard mash, grilled king brown mushroom, broccolini, red wine jus (gf, dfo)	\$40
House made pan seared gnocchi, roasted pumpkin puree, baby spinach, salted walnuts, ricotta, fresh herbs (dfo, v)	\$28
Add Chicken	\$8
Crispy skin pork belly, poached cabbage, cauliflower puree, pickled vegetables, fresh herbs, cherry jus (gf, dfo)	\$34
Harvest salad, roquette, cucumber, green beans, avocado, beetroot, confit tomato, fresh herbs, veg crisp (gf, df, v, vgn)	\$24
Add Chicken	\$8
Humpty Doo Barramundi fillet, romesco sauce, asparagus, sauteed spinach, lemon butter sauce (gf, dfo)	\$36

gf = gluten free | gfo = gluten free option | df = dairy free | dfo = dairy free option

v = vegetarian | vo = vegetarian option | vgn = vegan | vgno = vegan option

Please note: Our restaurant is not an allergen free environment. We take every precaution to avoid cross-contamination, but we cannot guarantee that our dishes are 100% allergen free.



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## CLASSICS

Beer battered snapper fillet, chips, house salad, tartare, lemon	\$29
House made panko crumbed chicken breast, chips, house salad, gravy	\$28
House made panko crumbed chicken breast, Napoli sauce, smoked ham, mozzarella, chips, house salad	\$30
Salt & pepper calamari, citrus gin salt, house salad, chips, aioli, lemon (gfo, dfo)	\$30

## SIDES

Chips, garlic aioli (gf, v)	\$10
Sautéed broccolini, lemon dressing, fresh chilli (gf, df, v, vgn)	\$10
Roquette, pear, roasted walnuts, pickled shallots, lemon dressing (gf, df, v, vgn)	\$10
Creamy mash, white truffle oil (gf, v)	\$10

## DESSERTS

Roasted coconut & almond cheesecake, passionfruit, peach sorbet (v)	\$14
Chocolate brownie, fudge sauce, vanilla bean ice cream (gfo, v)	\$12
Kaffir lime pannacotta, seasonal berry coulis, almond biscotti (gf, v)	\$12
Trio of sorbets (gf, v, vgo)	\$12
Affogato – espresso, liqueur, vanilla bean ice cream (gf, v)	\$15
Cheese board for two, quince paste, grapes, lavosh, crackers (gfo, v)	\$24

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