

MEAL ESTATE

HONEST TO COD DF (+GF on request)

Smoked cod & snapper **SPRINGROLLS** (2) lemon, caper & parsley mayo dipper **Sm 22**

BE CURED GF+DF

Mexican **CURED SALMON**, corn salsa, tequila & lime sour cream, corn chip crumbs **Sm 22**

SNAIL MAIL GF+DF

Snail and mushroom kofta **TACOS** (2) on rocket, garlic, basil & fetta mayo, roasted pinenuts **Sm 22**

DAHLING HARBOUR GF+DF+V

Roasted tandoori cauliflower & coconut **BALLS** on a tomato & pumpkin dahl **Sm 22**

JACK OF ALL TRADES GF+DF+V

Oven baked, curried carrot & jackfruit **PARCEL** wrapped in nori sheets **Sm 22 Lg 41**

AROUND THE GREEN BELT GF+DF+V

Edamame bean, peas & sweet potato **FRITTER**, white bean & basil pesto hummus **Sm 22 Lg 41**

ROOMOUR HAS IT DF

KANGAROO rendang raviolo, topped with roasted coconut & cumin seed parmesan **Sm 22 Lg 41**

PULLING IT TOGETHER GF+DF

Pulled **PORK & CROCODILE** cake, on parsley sauce, lemon pepper & apple chutney **sm 22 Lg 41**

A SPECIAL DATE GF+DF

Pocketed **CHICKEN** breast, walnut & date stuffing, arabic cardamom & coffee sauce **Sm 22 Lg 41**

TICKLED PINK GF+DF

Steamed **SALMON**, with roasted rhubarb, rosé & pink peppercorn sauce **Sm 23 Lg 42**

A LITTLE BIT DEERING GF+DF

VENISON tenderloin, on grated beetroot mash, spiced chocolate & cherry sauce **Sm 25 Lg 45**

RING TONE GF+DF

Grilled **EYE FILLET** on mash with gingered mushrooms & moroccan spiced onion rings
Sm 25 115g Lg 45 230g

All **Lg** size are served with a table salad

GF = GLUTEN FREE DF = DAIRY FREE V = VEGAN All done where possible.

Most dishes may also be changed around to suit your needs. Wheat & nut etc products are used in our kitchen.

Extras 8.50

Ruffle Potato chips with smoked salt GF+DF+V

Sauteed Peas with rosemary & fetta GF+(vegan on request)

Potato Mash with truffle oil GF+DF+V

Garden salad GF+DF+V

BYO CHARGE 3.50pp

\$40 MINIMUM SPEND PER PERSON

Menu choices and products may change due to supply and demand.

Sundays a 10% Surcharge applies