



# Wattle Day Australian-themed Menu

## Entrée

### Coral Reef Fresh Prawns & Herbed Scallop

Central Queensland Coral Reef Fresh Tiger Prawns & Herbed Scallop with Nelson Bay Hass Avocado, Mint Puree  
Hunter Valley Sweet Corn & Warm Bell Pepper Salsa (GF)

OR

### Kanangra- Boyd Farmed Smoked Duck Breast

Smoked Duck Breast with Tasmanian crumbled Goat Cheese, Rocket & Cherry Chutney (GF)

## Main

### Herb Spiced Crusted Lamb Backstrap

Herb & Spiced Crusted Lamb Backstrap with Bonzer Desiree Potato, Roasted Traditional Butternut Pumpkin Puree,  
Seasonal Vegetables & Yarra Valley Red Wine Jus (GF)

OR

### Wattle Seed Crusted Cone Bay Barramundi

Wild Cone Bay Barramundi Fillet with Fennel, Baby Chat Potatoes Puree with Bush Cherry Tomatoes & Murray  
River Caper Berries, Eagle Bay Extra Virgin Olive Oil & Asparagus (GF)

## Dessert

### Wattle Seed Folded Deconstructed Pavlova

Home Made Pavlova with Wattle Seed folded Bega Valley Crème Fresh, Mixed Berries

w Passionfruit Coulis & Mint (GF)

OR

### Kingsland Cheesecake

King Island Cheesecake with Macadamia Crust, Passion Fruit Coulis

& Mixed Berries



# **Special Dietary Menu**

***(Vegetarian & Vegan)***

## **Entrée**

**Avocado, Mint Puree w Sweet Corn & Pepper Salsa**

**Nelson Bay Hass Avocado, Mint Puree Hunter Valley Sweet Corn & Warm Bell Pepper Salsa  
& Buffalo Mozzarella (VG Omit Cheese)**

## **Main**

**Truffle & Wild Mushroom Risotto**

**Wild Mixed Mushrooms, Root Vegetable Stock finished with Bitter Grape Vinegar,  
Fresh Wild Rocket & Asparagus**

## **Dessert**

**Australian Mixed Berries**

**A Selection of Mixed Berries w Passionfruit Coulis & Mint**

**Tea & Coffee**