

# SILVER MENU

## ENTREE

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- Grilled Haloumi, watermelon, mint, pomegranate molasses gf
- Gnocchi with sage burnt butter and caramelised pumpkin gfa
- v Coconut chicken, fresh herb salad, mango dressing gf df
- Smoked salmon and beetroot pancakes with dill mascarpone, pickled beets
- Tom yum seared prawns, choy sum, caramelised cherry tomatoes

## MAIN

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- Slow cooked lamb shoulder with white beans, confit garlic and baby spinach, jus gf
- Chipotle Chicken Kiev, sweet corn purée, salsa verde, vine tomatoes gf
- Crispy skin salmon, bok choy, shiitake mushrooms and ginger soy consume gf df
- Beef tenderloin, Horseradish mash caramelised onions, rocket jus gf
- Sticky soy and pickled ginger slow braised pork shoulder, crispy wontons, spicy vinaigrette gfa,

## DESSERT

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- Cinnamon donut and crispy meringue Eton mess, whipped mascarpone, berry compote gf
- Warm chocolate brownie, fudge sauce, fresh cream gf
- dfa Croissant bread and butter pudding with raspberries and cream
- Linton Lamington , toasted coconut homemade berry jam, vanilla bean cream
- Caramelised apple crumble, vanilla bean ice cream, butterscotch sauce v gfa dfa

Gf= gluten free

Gfa= gluten free available

V= vegetarian

Va= vegetarian available

Df=dairy free

Dfa= dairy free available