



# Menu

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## ALTERNATIVE SERVE\*

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### — entrées —

#### TUNA TARTARE

*served with avocado, cucumber, green onion, coriander salsa  
and toasted sesame seeds with ginger sauce*

#### RARE ROAST BEEF

*served with beetroot & parsnip puree  
and rosemary red wine jus*

#### BEETROOT, SPINACH & FETTA SALAD **DFA VG\***

*baby spinach, sundried tomato, red onion, toasted walnuts  
and pomegranate, dressed in dijon balsamic vinegar*

### — mains —

#### HERB CRUSTED LAMB RACK

*served with feta yoghurt, pearl couscous,  
roasted vegetables and harissa demi glaze*

#### LOBSTER RISOTTO

*with bacon, corn, fennel and mushroom chimichurri*

#### VEGAN GNOCCHI **VG\***

*spinach, sundried tomato, sautéed mushroom served  
with basil pesto, vegan cheese and drizzled with truffle oil*

### — dessert —

#### RASPBERRY TIRAMISU

#### CHOCOLATE MASCARPONE CHEESECAKE

#### VEGAN CHOCOLATE MUDCAKE **VG\***

**Mooooove INTO 25**

*\*Please select vegan option at time of booking if required*