

# SUMMER SET MENU

2 CRS \$58 / 3 CRS \$75  
(includes a glass of wine)

## START

Tiger Prawn cocktail  
Avocado, lettuce, Marie Rose

Twice Baked Cheese Soufflé  
Pear, pecan, croutons, spinach, mustard

Celeriac & Potato Boulangère  
Atherton mushrooms, nori, toasted yeast jus (vegan)

## MAIN

Rump of Lamb  
Crushed peas, herb mash, rosemary jus (gf)

Daintree Saltwater Barramundi  
Puy lentils, herb salad, parsley & bacon veloute (gf)

Charcoal Grilled Leeks  
Bread sauce, kale, hazelnuts (vegan)

## DESSERT

Harry's Jaffa  
Bitter chocolate mousse, milk ice cream, miso caramel

Maffra Cheddar  
Fig chutney & crumpets

Poached strawberries, chamomile sorbet (vegan, gf)

## INCLUDED WINE

Pete's Pure Wines, Murry Darling, NSW  
(Prosecco / Sauvignon Blanc / Shiraz)  
Additional glass \$11