



# Chef's Specials

**TEMPURA ZUCCHINI FLOWERS** (VG) (GF) - \$22

Cashew cheese, smoked romesco

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**SPICED DUCK SALAD** - \$23

Kipfler potato, orange, radicchio, mint, coriander,  
crumbed egg, cranberry, ginger dressing

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**STUFFED ZUCCHINI WITH MUSHROOM RAGU** (VG) (GF) - \$18

Beetroot jam, hazelnut dressing, enoki mushrooms  
and petite bouche (CONTAINS NUTS)

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**CHEF'S BOARD** - \$35 (V) OPTION AVAILABLE

Gypsy smoked Byron Bay ham, mortadella, grapes, lavosh crackers, quinx  
paste, vintage cheddar, pickled cucumber, marinated olives, pear

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**STUFFED BULL HORN PEPPERS** (VG) (GF) - \$23

Mixed rice, cauliflower, almonds, currents, parsley,  
d dukkah, brick pastry, harissa

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**PRAWN RISOTTO** (GF) - \$26

Cherry tomato, baby spinach, chilli, fennel butter

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**POACHED CHICKEN BREAST** (GF) - \$28

Mixed seeds & bacon stuffing, corn puree, parsnip,  
bok choy, lemon thyme

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**ROAST LAMB RUMP** (GF) - \$34

Braised lentils, beetroot, fried brussels sprouts,  
kale, mint, goats cheese

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**CHOCOLATE & ORANGE FONDANT** - \$15

Fondant sponge cake, orange curd, chocolate mousse,  
mandarin, fresh mint

(V) VEGETARIAN | (GF) GLUTEN FREE | (VG) VEGAN