

MENU

2 COURSE \$59 | 3 COURSE \$72

ENTRÉE

Eggplant tempura, whipped ricotta, pear chutney, honey, pumpkin seeds (v, gf)
QLD Tiger prawns, yellow gazpacho, avocado, garlic bread croutons (df)
Glazed middle bacon, potato salad, green beans, diced egg, whole grain mustard (gf)
Salt & Pepper calamari, green apple, radicchio, red capsicum, tom yum aioli (gf, df)
Summer squash tart, artichoke cashew cream, romesco sauce (gf, df, vg)

MAIN

Chicken supreme, fennel and apple slaw, candied walnuts,
green kale, chicken jus (gf, df)
Fish of the Day, gai lan and broccolini, ginger soy sauce, lotus root,
crispy rice noodles (gf, df)
Riverina Angus Top sirloin MBS 2+, toasted barley pilaf, chermoula sauce
Polenta parmesan gnocchi, salsa Verde, corn puree, buffalo stracciatella,
pepper drops (v, gf)
Spring lamb shoulder parcel, eggplant white bean ragu,
sweet vine capsicums, mint, tahini sauce (df)
Vegan option with cauliflower and spinach parcel (df, vg)

SIDES + \$12

Chips, truffle sauce (v, df)
Cucumbers in toasted sesame sauce, crunchy shallots (v, df)
Iceberg and avocado salad, pickled onion (vegan, gf)

DESSERT

Walsh Bay Trifle, kalamansi lime custard, coconut almond cake,
cream, mini meringues (v, gf)
Cream puffs, dulce del leche, white chocolate mascarpone, chocolate (v)

WALSH
BAY
KITCHEN