

TOP  
DECK LONG  
*Lunch*



## ENTRÉE

**Smoked Salmon** with herb salad of dill, capers, and cornichons (GF)

**Crispy Pear and Garden Leaf Salad** with toasted walnuts and Grana Padano (V, GF) (VG Available)

**Pumpkin, Ricotta & Goats Cheese Ravioli** served with Napolitana sauce and topped with Italian aged Grana Padano (V)

## MAIN

**Black Angus Riverina Beef Sirloin** with creamy potato pave, baby beets, carrot batons and a shiraz jus (GF)

**Gremolata Rubbed Barramundi** served with salsa verde, roast vegetable medley, and fried caper berries

**Twice Cooked Crispy Skin Chicken** with creamy potato cake, roast pumpkin, baby spinach and honeyed carrots

**Middle Eastern Eggplant** slow cooked and served with zucchini, roasted capsicum, polenta & marinated semi-dried tomatoes (VG, GF)

## DESSERT

**Lemon & Lime Tart** served with a dollop of double cream (V, GF)

**Malibu & Coconut Slice** served with mango coulis

**Chocolate Raspberry Coconut Pebble** with raspberry sauce (VG)

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy etc. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regard. This is a sample menu and ingredients may change due to seasonal availability.