Abundance
GARDEN CENTRE + LAKESIDE DINING

UNDER THE STARS

ENTREES

Kingfish Carpaccio $20
Avocado Mousse, Watermelon, Lime, Mango

Smoked Quail $21
Edamame Beans, Parsley Root, Egg yolk, Eschallot

Balmain Bugs $21
White Beans, Chives, Saffron Cream and Parsnip

Prawns Rava $20
Mango Chilli Salsa, Avocado Puree, Wonton Radish, Apple, Sesame

Tofu Ceviche (VG) $19
Tomato and Onion Salsa, Cucumber, Aji Verde

Smoked Croquette (V) $19
Parsley Foam, Aubergine Puree, Parmesan Crisps

MAINS

Venison $45
Savoy Cabbage, Pomegranate, Sweet Potato, Marinated Labna and Sumac

Trio of Lamb $40
Rack, Back Strap, Belly, Smoked Croquette, Aubergine Puree, Leek and Seeded Mustard Jus

Market Catch $36
Sweet Paprika Tomato Sheets, Braised Fennel, Jerusalem Artichoke, Garlic Potato

Potato Gnocchi $29
Zucchini Flowers, Romesco, Miso Pumpkin, Pumpkin Puree, Aged Cheddar, Egg, Confit Garlic

Zucchini Roulade $29
Enoki, Swiss Brown and Oyster Mushroom, English Spinach, Romesco, Dukkha, Citrus Dressing

DESSERTS

Trio of Cheese $20
Wombay Brie, Shadow Blue, Cloth Cove Cheddar, Grapes, Quince and Lavosh

Strawberry and Chocolate $14
Chocolate Mousse, Strawberry Cream, White Chocolate, Hazelnut

Honey Comb Cake $14
Bika Ambon, Banana Butter, Date Crisp, Honey Comb Crumbs, Basil Gelato

Lime and Basil Gelato (VG) $14
Apple Sorbet, Candied Pistachios, Seasonal Fruits

SIDES

All $8.00

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Heirloom Tomatoes with Marinated Fetta, Balsamic and Lemon

Broccoli with Bacon

House Salad

Thick Cut Steak Fries

Cauliflower with Sherry Caramel and Jarlsberg

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House Baked Bread Roll $2.00