

## Palette Dining Menu

### To start & share

Garlic bread, baked to order	\$6
Wood fired bread, cultured butter	\$6
Warm olives with almonds	\$10
Antipasto plate (meat or vego option)	\$20

### Entrees

Chargrilled leek, currants, lentils, pecorino & almond crumble	\$17
Three grain corn risotto, herb oil & toasted pine nuts	\$18
Slow roast cauliflower, hummus, dukkha & herbs	\$18
Pork belly, avocado puree, roast capsicum & candied jalapenos	\$19
Handmade chicken tortellini, hazelnut beurre noisette	\$19

### Mains

Swimmer crab linguini, with tomato passata, chili & garlic	\$29
Black bean curry, grilled pumpkin, coconut yoghurt	\$30
Crispy Skin Salmon, pea orzo, celery & herbs	\$33
Chargrilled Lamb skewers, haloumi, rocket & smoked eggplant	\$35
Chargrilled Sirloin, potato bake, onion rings, red wine jus	\$38

### Sides

Iceberg, walnut & parmesan salad	\$8
Crispy Brussel sprouts w/ bacon vinaigrette	\$8
Garlic & rosemary fries w/ aioli	\$8
Broccoli gratin w/ garlic crumbs	\$8
Mixed Rice Pilaf. Brown, black & white rice cooked with bay & onion	\$5

### Desserts

Vanilla panna cotta with strawberry compote	\$17
Pavlova, cream & assorted seasonal fruit	\$16
Coconut & kaffir sago pudding with mango caramel	\$16
Liquorice semi freddo with warm rhubarb tart	\$17

