



entrée

### **feral tasting platters**

chef's selection of seasonal gourmet produce

### **main** (choice of one of the following)

#### **char grilled sirloin**

w/ lyonnaise potato, semi-dried tomato & feral shiraz jus

#### **pink snapper**

oven baked w/ fresh melon salsa & grape seed vinaigrette

#### **warm chicken salad**

cajun spiced chicken, w/ cashews, cherry tomato, avocado & cajun aioli

#### **eggplant lasagne (v)**

layers of grilled eggplant filled with tomato fondue and buffalo mozzarella, topped with basil pesto alongside a crisp garden salad

### **dessert** (choice of one of the following)

#### **baked chocolate cheesecake**

w/dark ganache and king island cream

#### **lemon curd tart**

w/rose syrup and king island cream

(v) vegetarian-friendly

please note: in the interest of patron safety all food must be consumed on premises