

Dessert

Coconut & Mango Parfait, Bounty,
Coconut Cookie, Lychee Salsa ^{Gf,Vegan}

Dark Chocolate Delice, Chantilly Cream,
Puff Pastry, Blackberry Sorbet

Seasonal Fruit Salad, Blueberry Coulis,
Coconut, Watermelon Sorbet,
Kaffir Lime Granita ^{Gf,Vegan}

Vanilla Crème Brulee, Macerated
Strawberries, Sable Biscuit,
Strawberry Sorbet

Affogato Mac with Brookies
Macadamia & Wattle Seed Liqueur,
Espresso, Macadamia Praline ^{Gf}

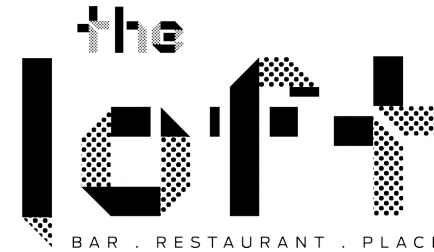
Suggested Wine – Dessert Wine, Ports, Liqueurs, Tea or Coffee

D'arenberg, The Noble, Dessert Wine 10

Tintenbar Distillery Kumquat May (limited edition) 12

Mac by Brookies Macadamia Liqueur 10

Penfolds Grand Tawny 10 Years 10



Welcome To
The Loft Restaurant & Bar

- 3 Course Special \$65pp -

Add Matching Wine for three courses
\$24pp

-You Can Now Book Online-

-Wednesday to Saturday 5pm-Late-

-No Itemised Split Bills -

-Please Pay At Bar-

Entree

Palm Glazed Pork Belly, Green Papaya
Salad, Peanuts, Shallots,
Nam Jim Dressing ^{Gf,Df}

Venison Ballotine, Charred House Bread,
Caramelized Peach, Apple Chutney ^{Df}

Dashi Poached Duck Breast,
Soy Infused Egg, Pickled Daikon,
Watercress, Mustard ^{Gf,Df}

Gin Cured Ocean Trout, Baby Beetroot,
Wasabi Infused Goats Cheese,
Pickled Fennel , Watercress ^{Gf}

Heirloom Tomato & Mozzarella Salad,
Gazpacho Sorbet, Brioche Croutons,
Vincotto

Main

Salt & Pepper Tofu, Japanese Style
Eggplant, Green Tahini, Pickled Daikon,
Goji Berries & Hazelnuts ^{Gf, Vegan}

Grass Fed Sirloin , Potato Rösti, Green
Beans, Rocket & Parmesan, Preserved
Lemon, Balsamic Jus ^{Gf}

Pan Fried Barramundi Fillet, Caramelised
Fennel, Citrus, Saffron Potato, Orange
Burre Blanc ^{Gf}

Marinated Pork Fillet, Braised Cabbage
& Bacon, Creamy Mushrooms, Peas,
Paris Mash, Jus ^{Gf}

Braised Lamb Shank Ravioli, Wilted
Spinach, Fricasse Of Peas, Broad Beans,
Carrot & Celery, Jus Viand ^{Df}