

## Dessert

Warm Vegan Chocolate Cake, Berry  
Coulis, Coconut & Vanilla Mousse,  
Chocolate Sauce <sup>Vegan,Gf</sup>

Lemon Posset, White Chocolate  
Crumble, Orange Sorbet

Dark Chocolate Fondant, Mixed Berry  
Compote, Vanilla Bean Ice Cream <sup>Gf</sup>

Apple & Cinnamon Tarte Tatin,  
Vanilla Bean Ice Cream

Affogato Mac with Brookies  
Macadamia & Wattle Seed Liqueur,  
Espresso, Macadamia Praline <sup>Gf</sup>

### Dessert Wine, Ports, Liqueurs, Tea or Coffee

Tim Adams Riesling , 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

Caramelised Onion & Goats Cheese Tart,  
Rocket Salad, Balsamic Dressing

Seafood Raviolo, Grilled Prawns, Crispy  
Capers, Bisque

Palm Glazed Pork Belly, Green Papaya  
Salad, Peanuts, Shallots, Nam Jim  
Dressing <sup>Gf,Df</sup>

Five Spice Tofu, Ginger Glaze, Green  
Papaya Salad, Peanuts, Shallots, Nam  
Jim Dressing <sup>Gf,Vegan</sup>

Beef Fillet Tataki, Apple, Soy & Radish  
Sauce, Peanuts, Shallots Garlic Chips <sup>Gf, Df</sup>

## Main

Free Range Chicken Breast, Braised  
Cabbage & Bacon, Paris Mash, Creamy  
Mushrooms & Peas, Red Wine Jus <sup>Gf</sup>

Grass Fed Beef Fillet, Potato Rösti,  
Honey Glazed Vegetables, Wilted  
Spinach, Jus Viand <sup>Gf</sup>

House Made Pumpkin Gnocchi, Charred  
Corn, Kale, Cranberries, Salsa Verde &  
Pecorino <sup>Gf,</sup>

Pan Fried Wild Barramundi Fillet, Herb &  
Asparagus Risotto, Burre Niosette <sup>Gf</sup>

Slow Cooked Lamb Shoulder, Paris  
Mash, Roasted Heirloom Vegetables,  
Jus Viand <sup>Gf</sup>