

Dessert

Lemon Posset, White Chocolate
Crumble, Orange Sorbet

Dark Chocolate Crèmeux, Chantilly
Cream, Raspberry Sorbet

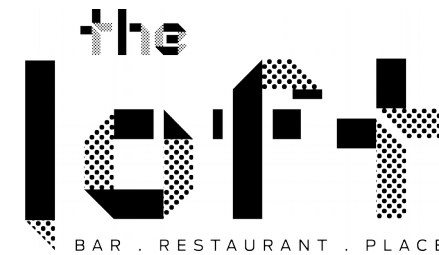
Affogato Mac with Brookies
Macadamia & Wattle Seed Liqueur,
Espresso, Macadamia Praline ^{Gf}

Star Anise Poached Pineapple, Coconut
Mousse, Coconut Cookie
& Finger Lime Syrup ^{Gf,Df}

Seasonal Fruit Souffle, Shortbread,
Vanilla Bean Ice Cream

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
\$25pp

-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}

Seafood Raviolo, Grilled Prawns, Crispy
Capers, Bisque

Five Spice Tofu, Ginger Glaze, Green
Papaya Salad, Peanuts, Shallots, Nam
Jim Dressing ^{Gf,Vegan}

Asparagus & Leek Salad, Truffle Labneh,
Quail Egg, Rye Crumb

Roku Gin Cured Ocean Trout, Rocket,
Pickled Beetroot, Fennel, Citrus, Wasabi
Goat Cheese ^{Gf}

Main

Slow Cooked Lamb Shoulder, Crushed
Sweet Potato, Red Cabbage, Wilted
Spinach, Red Wine Jus ^{Gf}

House Made Pumpkin Gnocchi, Charred
Corn, Kale, Cranberries, Salsa Verde &
Pecorino ^{V,Gf}

Pan Fried Wild Barramundi, Crushed
Sweet Potato, Wilted Spinach, Citrus,
Coriander & Lemon Dressing ^{Gf}

Grass Fed Beef Sirloin, Paris Mash,
Sautéed Broccolini, Rocket & Parmesan,
Balsamic Jus ^{Gf}

Seared Kangaroo Fillet Seasoned with
Salt Bush & Mountain Pepper, Maple
Glazed Brussel Sprouts, Fondant Potato,
Rosella Jus ^{Gf}