

## Dessert

Milk Chocolate Parfait, Chantilly Cream  
Mixed Berry Compote, Raspberry  
Sorbet

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

Star Anise Poached Pineapple, Coconut  
Mousse, Coconut Cookie  
& Finger Lime Syrup <sup>Gf,Df</sup>

Seasonal Fruit Salad, Berry Coulis,  
Coconut, Watermelon Sorbet, Kaffir  
Lime Granita <sup>Gf,Df</sup>

Vanilla Crème Brulee, Raspberry Sorbet,  
Shortbread

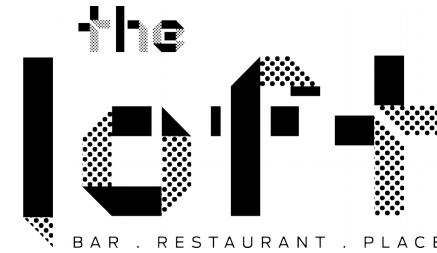
### Dessert Wine, Ports, Liqueurs, Tea or Coffee

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 \$69pp -

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

Dashi Poached Duck Breast, Soy  
Infused Egg, Pickled Daikon,  
Watercress, Mustard <sup>Gf,Df</sup>

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

Seared Scallops, Speck, Pea & Mint  
Pureé, Salsa Verde <sup>Gf,Df</sup>

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

Beer Battered Soft Shell Crab, Chilli &  
Capsicum Relish, Rocket, Aioli

## Main

Grass Fed Beef Fillet, Caramelised Onion  
Potato Rosti, Wilted Spinach, Honey  
Glazed Vegetables, Red Wine Jus <sup>Gf</sup>

Cauliflower & Mushroom Tart, Roasted  
Heirloom Vegetables, Pomegranate &  
Buttermilk Dressing

Marinated Pork Fillet, Mushroom &  
Cauliflower En Croûte, Paris Mash,  
Glazed Apples, Rosemary Jus

Miso Glazed Wild Barramundi, Sautéed  
Cauliflower, Baby Spinach, Puffed Rice

Marinated Lamb Back-Strap, Olive Crust,  
Creamed Leek, Paris Mash, Ratatouille,  
Rosemary Jus