

Dessert

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

Coconut & Mango Parfait, Lychee &
Mint Salsa, Bounty, Coconut Cookie ^{GfDf}

Milk Chocolate Panna Cotta, Berry
Cream, Blackberry Sorbet, Sable Biscuit

Baked Peach, Stuffed With Amaretti
Biscuit, White Chocolate Mousse, Vanilla
Bean Ice Cream

Duo Of Chocolate Mousse, Seasonal
Berries, Blackberry Sorbet,

Dessert Wine, Ports, Liqueurs, Tea or Coffee

Botrytis 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
\$27pp

-You Can Now Book Online-

-Wednesday to Saturday 5pm-Late-

-No Itemised Split Bills -

-Please Pay At Bar-

Entree

Polynesian Style Ceviche Of Wild Caught
Snapper, Spring Onions, Cucumber,
Heirloom Tomato & Rocket ^{Gf,Df}

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

Roasted Baby Beetroot, Balsamic,
Horseradish Cream, Watercress,
Candied Walnuts ^{Gf}

Beef Tartar, Soy And Sesame Dressing,
Pickled Dikon, Cucumber, Quail Egg,
Melba Toast ^{Df}

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

Main

Roasted Spiced Cauliflower, Asparagus,
Cashew Cream, Sweet Potato, Savoury
Granola, Rosella ^{Gf,Df}

Marinated Kangaroo With Salt Bush &
Mountain Pepper, Paris Mash, Roasted
Heirloom Vegetables, Rosella, Jus ^{Gf}

Pan Fried Market Fish, Marinated
Eggplant, Panzanella Salad, Whipped
Goats Curd

Slow Cooked Lamb Shoulder, Roasted
Heirloom Vegetables, Paris Mash, Red
Wine Jus ^{Gf}

Grass Fed Beef Fillet, Potato Galette,
Wilted Spinach, Baby Carrots, Jus Viand
(\$10 Supplement)