

Dessert

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

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

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

Plum Bakewell Tart, Almond Tuile,
Vanilla Bean Ice Cream

Chocolate Cremeux, Chocolate Crumble,
Lemon, Strawberry Ice Cream ^{Gf}

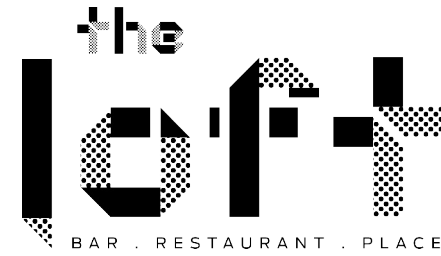
Dessert Wine, Ports, Liqueurs, Tea or Coffee

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, Vegan}

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

Pan Fried Market Fish, Sauteed Kipfler
Potato's, Pea Fricassee ,Dill ^{Gf}

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)