



THE GUNYAH RESTAURANT

Monday & Thursday

Entree

Baby beetroot, sheep's milk labna, roasted almonds (*GF*)

Main

Pan fried Local fish

Fennel, tomato, saffron (*GF*)

Desert

Candied orange galette, fennel pollen ice cream, turrón

Tuesday & Friday

Entree

Buratta with heirloom tomatoes (*GF*)

Main

Spiced lamb rump

Cauliflower, soft herb salad & pomegranate molasses (*GF*)

Desert

Chocolate hazelnut feuilletine, white chocolate ganache, berries

Wednesday and Saturday

Entree

Maple roasted pumpkin, spring greens, wattleseed (*GF*)

Main

Pedro Ximenez braised beef cheek

Honey roasted carrots, soubise & cumin

Desert

Strawberry & rose mille feuille with pistachios

Our menu is subject to change, as our chefs always aim to use seasonal, local ingredients.