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## THE GUNYAH RESTAURANT

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### Monday & Thursday

Entree

Heirloom carrots, macadamia nuts, olives

Main

Lamp rump, pea hummus, almonds, feta & coriander

Dessert

Choc malt semifreddo, pasticcio crumble, milo cream

### Tuesday & Friday

Entree

Roast beets, burrata, seed crackers, raspberry vinaigrette

Main

Market fish, sweetcorn puree, cash nut relish

Dessert

Vanilla mascarpone, strawberries, black spice shortbread

### Wednesday & Saturday

Entree

House smoked salmon, beetroot relish, rocket

Main

Duck breast, balsamic braised pear, parsley dressing

Dessert

Pavlova, cream, summer fruits

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

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