



ORDERS BY 4PM

BRING YOUR OWN ALCOHOL

LEAF RESTAURANT

BREADS

Garlic, rosemary and Brie Bread

Traditional Ciabarta bread smeared with a roasted garlic and rosemary butter then lined with brie cheese and baked until golden

\$12.00

Tomato Bruschetta

Vine ripened tomato mixed with Spanish onion, garlic, basil and olive oil atop toasted Italian bread

\$12.00

House baked sourdough bread rolls

Served with macadamia nut dukkah and Australian olive oil

\$12.00

SOUPS & ENTREES

Roasted pumpkin soup

Slow roasted pumpkin soup infused with a rich chicken stock and finished with Mungalli Creek cream and fresh chives

\$12.00

Peppered Beef and Cannelloni Bean Broth

Slow braised beef pieces with diced vegetables finished with a hearty tomato broth

\$12.00

Garlic & Chilli Prawns with Cardamom Rice

Wok fried prawns seasoned with caramelized garlic and chilli and finished with coconut cream and fresh lime juice

\$15.00

Seared Scallops on Cauliflower Puree

Pan seared scallops on crispy chorizo sausage atop a light cauliflower puree finished with basil and white truffle oil

\$15.00

Mushroom Spinach Feta and Filo Parcels

Sautéed mushrooms, spinach and garlic topped with Misty Mountain feta cheese all encased in golden filo pastry and accompanied by a petit salad

\$15.00

Tandoori Chicken Skewers

accompanied by crispy pappadums, cucumber and coriander riatta and steamed rice

\$15.00

B.Y.O (Bring your own Alcohol)

Dinner orders and bookings are Essential by 4pm daily

Dinner service starts at 6.30pm – Restaurant closes at 10pm



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MAINS

Reef & Beef

Aged eye fillet chargrilled to your liking
served with prawns poached in a garlic cream sauce horseradish, potato gratin and a green beans

\$35.00

Twice Cooked Lamb Shoulder

Butterflied shoulder of lamb seasoned with fresh thyme, garlic and sea salt served with a zucchini
and potato frittata

\$35.00

Grilled Barramundi Sprinkled with lemon gremolata

On mash potato, green asparagus

\$35.00

Chermoula Marinated Chicken Breast

Moroccan spiced chicken breast served on orange & date couscous

\$35.00

Water chestnut & Baby Corn Risotto

Served with haloumi cheese, tomato chilli jam and grilled asparagus

\$35.00

Caramelized Pork Belly

on a warm salad of green pawpaw, baby corn, cherry tomatoes,
bok choy & shitake mushrooms

\$35.00

DESSERTS

Warm Rhubarb, Apple & Raspberry Crumble

Served with vanilla ice cream

\$15.00

Warm Sticky Date Pudding

Traditional English pudding served with butterscotch sauce and ice cream

\$15.00

Mini Citrus Tart

Served with whipped cream, poached strawberries

\$15.00

Individual chocolate Ganache tart

With raspberry coulis and vanilla ice cream

\$15.00

Cheese Plate for 2

A selection of local cheeses from Gallo dairy centre

Please ask to see the description card

\$20.00

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