

ORDERS BY 4PM



BRING YOUR OWN
ALCOHOL

LEAF RESTAURANT

ENTREES

1. **Toasted Sourdough Bread** w/ dukkah (nuts & spices), olive oil & balsamic vinegar (V) (DF) - \$15
2. **Cauliflower Soup** w/ truffle oil & porcini (dried mushroom) dust (V) (GF) - \$15
3. **Pan seared Scallops wrapped in pancetta** on pea puree (GF) - \$18

PASTA

4. **Spinach & Ricotta Gnocchi** w/ pumpkin, olive & sage in a rich tomato sauce, finished w/ shaved parmesan (V) E - \$16 M - \$24
5. **Prawn Spaghetti** w/ garlic, lemon, chilli (mild), and basil, finished w/ shaved parmesan E \$18 M - \$27 (gluten free pasta available on request)

MAINS - \$38

6. **Chicken Breast** (skin on) w/ corn & leek puree, bacon, caramelized onion, steamed greens & gravy (GF)
7. **300g Atherton Grass Fed Porterhouse Steak** w/ potato chips, steamed greens, café de Paris butter & red wine jus (sweet potato chips available for gluten free)
8. **Pan Seared Spanish Mackerel** served w/ parsnip puree, baked white beans w/ chorizo, tomato & oregano (GF)

DESSERTS - \$15

9. **Sticky Date Pudding with butterscotch sauce and vanilla ice cream**
10. **Chocolate Pudding** w/ rich chocolate sauce, vanilla ice cream (GF)
11. **Trio of Sorbets** - raspberry, mango & apple (GF)

Staff are happy to assist with any dietary requirements

(GF) = GLUTEN FREE (V) = VEGETARIAN (DF) = DAIRY FREE

Dinner service seating 6.30 – 7:30pm