

## LEAF RESTAURANT

### ENTREES

1. **Toasted Sourdough Bread** with dukkah (nuts & spices), olive oil & balsamic vinegar (V) (DF) -**\$12**
2. **Cauliflower Soup** with truffle oil & porcini (dried mushroom) dust (V) (GF) -**\$12**
3. **Pan Seared Scallops** wrapped in pancetta on pea puree (GF) - **\$18**

### PASTA

4. **Vegetable Lasagne** with seasonal vegetables, baked with home-made tomato relish & topped with pepitas & sesame seeds (V) - **\$28**
5. **Prawn Spaghetti** with garlic, lemon, chilli (mild) & basil, finished with shaved parmesan (E) - **\$16** (M) - **\$22**

### MAINS

6. **Chicken Roulade** with sun-dried tomato, camembert cheese, wrapped in prosciutto, pan fried and served with vegetable couscous, drizzled with cranberry & red wine sauce - **\$30**
7. **350g Rib Fillet Steak** served with potato gratin, steamed greens, café de Paris butter & red wine jus - **\$38**
8. **Pan Seared Coral Trout** served with lemon caper sauce, sweet potato fries and steamed broccolini - **\$28**

### DESSERTS

9. **Sticky Date Pudding** with butterscotch sauce and vanilla ice cream - **\$15**
10. **Chocolate Cheesecake** with grated dark chocolate & cream - **\$15**
11. **Trio of Sorbets** – raspberry, mango & apple (GF) - **\$10**

Staff are happy to assist with any dietary requirements

(GF) = Gluten Free (V) = Vegetarian (DF) = Dairy Free (E) = Entrée size (M) = Main Size

**Dinner Service Seating 6:00 - 7:30 pm**