

LEAF RESTAURANT

ENTREE

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

MAINS

4. Vegetable Dhal seasonal vegetables and lentils, lightly curried served with brown rice, naan bread and raita- \$26 (Vegan) (GF)
5. Prawn Linguine in a house made tomato, and basil sauce (E)-\$16 (M)\$26
(Gluten Free Pasta available)
6. Lemon Myrtle Chicken chicken breast marinated in a native lemon myrtle spice mix, with a macadamia crust. With sweet potato mash and seasonal vegetables. \$32
7. 350g Rib Fillet Steak served with potato gratin, steamed greens, herbed 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 caramel sauce & vanilla ice cream \$15
10. Trio of Emerald Creek Sorbets - made with local seasonal fruits \$12 (GF)
11. Chocolate Decadence flourless choc cake, with rum & orange reduction and Local Mungali Pure Cream \$15 (GF)
12. Gallo Cheese Platter (for 2) selection of local cheeses & biscuits \$24

We are proud supporters of our local farmers and producers and source our ingredients locally whenever possible.

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