



Australia Day!

Menu

2 Course \$59 pp | 3 Course \$69 pp

ENTREE

Sweet Corn Fritters (v, vg, gf, df)

Lightly seasoned fritters, with a refreshing chimichurri and leafy greens

Pumpkin & Chevre Salad (v, gf) (df, vg on request)

Roasted pumpkin, goat's cheese and rocket salad with honey caramelised walnuts

Calamari (gf, df)

Flash fried salt and pepper calamari with a fresh lime and ginger mayo and salad bouquet

Barbeque Prawns (gf, df)

QLD prawns with aioli on leafy greens

Crisp Duck spring rolls

Served with a plum sauce

MAIN

200g Eye fillet (gf, df on request)

On the barbeque, cooked to your request with duck fat potatoes on carrot puree with ARW Shiraz jus and onion rings

Chargrilled Broadbill Swordfish (gf, df)

(Qld wild caught) with tomato and olive, chunky skordalia and artichoke puree

Pork ribs (gf, df)

In a sticky plum sauce with potato wedges and coleslaw

Fried Eggplant (v, vg, gf, df)

Batons in a fragrant Sichuan sauce with Asian salad

Lamb & Halloumi Salad (gf) (df & v on request)

Greek lamb and halloumi salad with roasted local market sweet potato and pomegranate, with a yoghurt and orange dressing, topped with toasted pinenuts

DESSERT

Lamington Trifle

with fresh cream and toasted coconut

Chilli Chocolate Brulee (gf)

ARW's signature crème brulee with a refreshing sorbet

Vanilla Pannacotta (gf)

with local market apple and Tamborine Mountain Rhubarb compote

Pavlova

Served with Passionfruit curd and seasonal fruit

Coconut Pudding (v, vg, df, gf)

with toasted coconut and mango syrup

