

WINTER MENU

2 Courses \$58 | 3 Courses \$78

TO START

Rosemary Focaccia / Hummus / Crisp Chickpeas

ENTRÉE

Winter Vegetable & Split Pea Soup / Curry Flavours \$18

Sweetcorn Tartlet / Prawn / Spinach / Parsley \$25

MAIN

Panfried Reef Fish / Saffron Potatoes / Peas / Pinenuts \$38

Duck Confit / Dutch Carrots / Sweet & Sour Pickled Fennel / Dukkah \$39

SIDES

'Gloria's Local Leaves from Down The Road' / Hazelnut Dressing \$13

Steamed Panache of Vegetables / Toasted Seeds \$14

TO FINISH

Cassava Cake / Coconut / Yoghurt \$18

Burnt Honey Panna Cotta / Banana Bread Crumb / Warm Berries \$17

ELYSIA

WELLNESS RETREAT

HUNTER VALLEY

NON-ALCOHOLIC BEVERAGES

TAMBURLAINE ORGANIC

JACK SQUAT WINES

	GLASS	BOTTLE
Shiraz	\$10	\$50
Chardonnay	\$10	\$50
Pinot Gris	\$10	\$50

BEER

Peroni Zero		\$10
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MODA SPARKLING WATER

\$3	\$7
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MOCKTAILS

\$15

Piña Colada - Coconut Cream, Pineapple Juice

Mojito - Mint Leaves, Lime Juice, Sparkling Water

Burning Sun - Pineapple Juice, Red Cascade Cordial

Espressotini - Coffee, Milk, Ice, Chocolate Sauce

Tropical Sunrise - Tropical Juice, Red Cascade Cordial

Mocktini - Pineapple Juice, Cranberry Juice, Red Cascade Cordial, Fresh Lime Juice

Please ask staff for today's specials