

The gallery Restaurant

STARTERS

Garlic Bread

Garlic butter dressed with melted parmesan cheese

\$ 7.50

ENTREES

Pork Belly

w maple mustard glaze served on creamy mustard mash w sweet and sour cabbage

\$ 16.00

Scallops

Seared sea scallops w honey-lime dressing on asparagus spears

\$ 14.00

Soup

House made soups- ask our waitstaff for options available

\$ 13.00

Spring Rolls

Thai prawn spring rolls served with garnish of mixed leaves and a sweet chilli sauce drizzle

\$ 15.00

MAINS

Scotch Fillet:

Choice of 2 sides (side salad / buttered seasonal greens /creamy mustard mash /steak fries)

Char grilled to your liking served w your choice of sauce

: Mushroom

: Pepper

: Dianne

\$39.00

Pork Riblets w Bourbon BBQ Glaze

Choice of 2 sides (side salad / buttered seasonal greens /creamy mustard mash /steak fries)

\$36.00

Pan Fried Barramundi - Pea puree w lemon butter dressing

Choice of 2 sides (side salad / seasonal greens/creamy mustard mash)

\$34.00

House Made Winter Pie

Creamy chicken and asparagus w creamy mustard mash and seasonal greens

\$34.00

Chicken & Mushroom Risotto

\$29.00

Warm chicken and Cous Cous Salad

Char grilled lemon drizzle

\$26.00

Prawn & Chorizo Pappardelle Pasta

\$26.00

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DESSERTS

Spiced Honey Panna cotta

House made w pistachios, toasted coconut flakes and drizzled honey

\$14.00

Sticky date pudding

Served with vanilla bean ice cream and a walnut praline gravel

\$14.00

Pear and Walnut cake

Served with maple drizzle vanilla, bean ice cream and a walnut praline gravel

\$14.00

Trio of gelato

Ask us for available flavours

\$14.00

BEVERAGES

Espresso coffee /Teas

\$ 4.50