



# Dinner Menu

## From 5 PM Onwards

### STARTERS

Garlic Exotica Bread, Garlic Butter, Mix Salsa, Cheese \$18.00.

Warmed Olives, Olive Oil, Feta, Parmesan House Bread \$18.00

Seasonal Soup *served with Bread (Gluten free bread available)* \$18.00.

Lemon Pepper Squid, Asian Slaw, Lemon, Tartar \$21.00

Bombay Fried Chicken, TTP Slaw, Coriander, Mint Chutney \$23.00 (GF)

Amritsari Fish, Asian Slaw, Mint Chutney (GF) \$21.00

Pork Bites, Braised Cabbage, Char Sui Sauce \$20 (GF)

Ginger & Prawn Dumplings served with Nuoc Cham Sauce and Chilli Sauce (x5) \$22.00

Cumin Cauliflower, Pumpkin Puree, TTP Slaw \$21.00 (V) (GF)

Thyme Garlic Polenta Fries with Chutney \$16.00

### MAINS

Teriyaki Pork Belly, Braised Cabbage, Duck Fat Potato, Apple Stick, Pea Puree \$44.00 (GF)

Pan Seared Market Fish, Seasonal Vegetables, Cherry Tomato, Vegetable Mash, Chimichurri, Italian Lemon (GF) \$44.00

Lamb Rump, Pumpkin Puree, Duck fat Potatoes, Green Beans, Pickled Radish, Cumin Labneh, Red Wine Jus (GF) \$48.00

Confit Duck, Red Wine reduction, Melange of Seasonal Vegetables, Potato Rosti (GF) (DF) \$46.00

Pea Risotto, Green Beans, Parmesan Cheese, Herb Oil, Baby Spinach, Micro Herbs \$41.00 (GF)

14 days Aged Beef Fillet, Broccoli Mash, Seasonal Vegetables, Red Wine Jus \$46.00 (GF)

TTP Sea food Risotto, Herb Oil, Parmesan Cheese, Micro Herbs \$46.00 (GF)

Fresh Green Garden Salad \$12.00

Seasonal Vegetables with Sliced Almonds \$14.00

Duck Fat Herb Potato \$10.50

### DESSERTS

Crème Brulé, Short Bread, Seasonal Fruit Compote \$20.00

Chocolate Cake, Chocolate Sauce, Berry Yoghurt, Chocolate Ice-Cream \$21.00

Apple Crumbled Tart, Salted Caramel Ice-Cream, \$20.00

Cheesecake, House Yoghurt, Blood Orange, Mint \$20

Affogato, House Vanilla Bean Ice cream, Espresso \$14.00 (with Liqueur \$20.00)

Duo of Artisanal Cheese, Gourmet Crackers, Pickles, Onion & Fig Chutney \$28.00