



Bread Service

Damper Bread [*GF, *V] served with Garlic Butter

Appetizers

Prawn Barbie [GF]

Saikyo Miso . Youlk . Cabbage . Ginger . Soy

Burger The Lot Sliders [*V, *GF]

Bacon . Cheddar . Pineapple . Beets

Zucchini Slice [GF]

Blue Cheese . Egg . Bacon . Red Pepper Flake . Onion

Australian Autumn Salad [*V, GF]

Warrigal Greens . Pumpkin . Pine Nuts . Feta . Honey Balsamic Vinaigrette

Entrees

Kangaroo Medallions [GF]

Pomme Puree . Cauliflower . Peppercorn Demi Glace

Golden Perch [GF]

Wild Rice . Warrigal Greens . Lime Beurre Blanc

Aussie Honey Chicken [*GF]

Rice Noodles . Spicy Chili Slaw . Soy Honey Sauce

Broccoli Steak [GF, *V]

Sweet Potato . Myrtle . Potatoes . Youlk . Garlic Remoulade

Desserts

Lamingtons [*GF, V]

Vanilla Cake . Raspberry . Chocolate . Whipped Cream . Jelly Crystals

Pavlovas [GF, *V]

Meringue . Passion Fruit . Mango Compote . Raspberry Coulis . Candied Mint . Chantilly Cream

Tim Tam Sundae [V]

Tim Tam Cookies . Malt Ice Cream . Chocolate Ganache . Strawberry Gel

Sorbet [GF, *V]

Lime Sorbet . Mango Macaron . White Chocolate Cage

Please Alert Your Server of Any Dietary Restrictions or Allergies Before Ordering

[GF= Gluten Free] [*GF= Can Be Gluten Free] [V= Vegetarian] [*V= Can Be Vegan]

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Regional Cuisine of Australia

Dinner menu date: March 26, 2026

Sous Chef Zachary Kramar

Student Assistant Manager Derek King