

**WESTPAC OPENAIR CINEMA**  
**Lounge by Mike**



**Additional share plates to start**

Sourdough bread, Pepe Saya cultured & salted butter (V)	\$5
Thirlmere chicken liver pate, four spiced salt	\$15
Appellation Sydney rock oysters, mignonette (1/2 Dozen)	\$30
Ash baked eggplant, miso, sesame, edamame, puffed rice (VE, DF, GF)	\$19
Albacore tuna crudo, Davidson plum, black sesame cracker (DF, GF)	\$24
Baked Hervey Bay scallops, bacon, thyme & garlic (1/2 Dozen Oysters)	\$36

**Choose a Main per person and 3 sides to share + 1 dessert each \$69 per person**

**Mains**

- ½ roasted free range chicken vinaigrette, green beans, hazelnuts (DF)
- Moroccan brown rice, roasted pepper and olive pie, saffron, coconut kefir (VE, DF)
- Roasted barramundi fillet, Provencal tomato broth, aioli (GF, DF)
- Grilled O'Connor flank steak, chimichurri (DF, GF)
- Grilled lamb rump, bread & butter pickles (DF, GF)

**Sides**

- Mixed leaves, herbs, lemon dressing (VE, DF, GF)
- Cabbage, apple, walnuts & buttermilk slaw (V, GF)
- Cucumber, ginger, sesame, chili, mirin (VE, DF, GF)
- Heirloom tomatoes, watermelon, basil, chilli salt (VE, DF, GF)
- Roasted broccolini, macadamias, spring onion oil (VE, DF)
- Roast pumpkin, pomegranate molasses, Nigella (VE, DF, GF)
- Buttered kipfler potatoes, mint, chives, parsley (V, GF)

**Dessert**

- Tapioca pudding, mango, coconut, palm sugar caramel (VE, DF GF)
- Dark chocolate mousse, white chocolate cream (V, GF)
- Peach Melba (V, GF)
- Pecora Jamberoo Mountain blue sheep's milk cheese, live honeycomb (V)