

# M.V. MARY ANN



## ENTRÉE

*Your choice of*

### **PUMPKIN ARANCINI**

House made pumpkin arancini, provolone cheese, harissa mayo, basil oil, dukkha (*V, VOA*)

### **STEAMED MUSSELS**

White wine steamed Australian mussels, sugo chorizo, basil, sourdough (*GFO, LF*)

### **MARINATED CHICKEN SKEWERS**

Lemon and oregano marinated chicken skewers, goats cheese, olives, sun dried tomato, roasted capsicum (*GF, LFO*)

## MAINS

*Your choice of*

### **MISO SALMON**

Miso glazed salmon, pickled mushrooms, green tea rice, sautéed Asian greens (*GF, LF*)

### **PEA AND ASPARAGUS GNOCCHI**

Potato gnocchi, pangrattato, peas, asparagus, grana podano (*V, GFO*)

### **HERB CRUSTED LAMB CUTLET**

Rosemary and panko crusted lamb cutlets, garlic rosemary chats, mint yoghurt, carrot remoulade



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## DESSERTS

### TIRAMISU

Layers of coffee soaked sponge, marscapone cream, cocoa (V)

### TONKA BEAN PANNA COTTA

Tonka bean panna cotta, banana, honey tuille, strawberry dust (GFO)



### LIQUEUR COFFEE \$16.90

Double shot of Two Seasons coffee Liqueur of your choice:

Kahlua or Frangelico, topped with fresh cream.

### AFFOGATO COFFEE \$18.90

Two Seasons espresso coffee, house made Vanilla Bean ice cream with a shot of Liqueur:

Baileys, Frangelico, Vanilla Galliano, Tia Maria or Kahlua.

*Liqueur coffees are additional.*

GF - Gluten Free GFO - Gluten Free Option Available LF - Lactose Free LFO - Lactose Free Option Available

V - Vegetarian VO - Vegetarian Option Available VOA - Vegan Option Available