



# ILLUMINATE AT THE LODGE

Sourdough, Dairyman butter, molasses and smoked salt  
Marinated Coriole olives

Zucchini, grilled grapes, walnuts and tarragon  
Kingfish crudo, witlof, citrus and lemon verbena

Beef flank, paperbark and Dorriggo pepper sauce  
Cos lettuce and garden herbs with marigold vinaigrette  
Potatoes with herb salt and aioli

## DESSERT TO GO

"Golden Gaytime" parfait, short bread crumb



**\*sample menu only, able to accommodate both vegetarian & gluten free requirements**