



\$35 PER PERSON
2 COURSE INCL. A BEVERAGE

LIGHT BEER / HOUSE WHITE / HOUSE RED / HOUSE SPARKLING

CRUSTY SOUR DOUGH LOAF \$5

ENTRÉE

FIVE SPICED CALAMARI — WATERMELON, SHAVED RED ONION AND PISTACHIO SALAD — GREEN CHILLI AND PALM SUGAR DRESSING

BALSAMIC CHERRY TOMATO TART — SOFT GOATS CHEESE — CHIVE OIL

FREE RANGE CHICKEN AND CHESTNUT TERRINE — CRANBERRY SAUCE — CRISPY SOUR DOUGH

GRAVALAX SALMON — SHAVED APPLE AND FENNEL SALAD — FETTA — ORANGE — CAPERS — CRISPY CROUTONS

MAINS

FISH OF THE DAY

GRILLED EYE FILLET — ROASTED GARLIC POTATO PUREE — SAUTÉED GREENS — CAFE D PARIS — RED WINE JUS

SPICED PAN ROASTED PORK FILLET AND CRISPY BELLY — CARROTS A LA GRECQUE — WILTED CHARD — CANDIED GINGER JUS

HERB GNOCCHI — SWISS BROWN MUSHROOMS — ASPARAGUS — SHAVED PARMESAN

DESSERTS

SOUFFLÉ OF THE DAY

VANILLA BEAN CRÈME BRULÉE — STONEFRUIT COMPOTE — BISCOTTI

PASSIONFRUIT SEMI FREDDO — CANDIED GINGER MERINGUE — GINGER NUT CRUMBLE

SELECTION OF AUSTRALIAN AND IMPORTED CHEESES

SIDE SERVES

\$6

STEAMED BROCCOLI W LEMON AND ALMONDS / GARLIC MASH / GARDEN SALAD

CHILDREN'S MENU AVAILABLE - \$20 EACH

ONE A/C PER BOOKING G.S.T.INCL. BYO WINE ONLY

\$4.50 CORKAGE PER HEAD

THIS MENU NOT AVAILABLE FOR GROUPS OVER 20 DISHES CONTAIN SEASONING