



**\$35 PER PERSON**  
**2 COURSE INCL. A BEVERAGE**

LIGHT BEER / HOUSE WHITE / HOUSE RED / HOUSE SPARKLING

CRUSTY SOUR DOUGH LOAF \$6

### **ENTREES**

SOUP OF THE DAY

RISOTTO OF SMOKED HAM HOCK, FRESH GARDEN PEAS AND SHAVED PARMESAN

CURRY DUSTED LOCAL CUTTLEFISH WITH A WARM SALAD OF SAFFRON POTATOES, CORIANDER AND CHILLI TOMATO RELISH

ALMOND CRUSTED LAMB'S BRAINS WITH TOASTED GARLIC, BACON BUTTERED SPINACH, HONEY ROASTED WALNUTS AND AGED BALSAMIC VINEGAR

### **MAINS**

FISH OF THE DAY

HERB CRUSTED VEAL SCHNITZEL WITH CREAMED KIPFLER POTATOES, FENNEL SCENTED CARROTS AND RED WINE JUS

ANGEL HAIR PASTA, ROASTED PUMPKIN, PEQUILLO PEPPERS, CARAMELISED SPANISH ONIONS, BASIL, PINE NUTS AND SHAVED PARMESAN

SLOW COOKED BEEF WITH BABY ONIONS, LARDONS, BABY SPINACH AND CREAMY MASH

### **DESSERTS**

SOUFFLÉ OF THE DAY

VANILLA BEAN PANNACOTTA WITH BERRY COMPOTE, BRANDY SNAP AND BLUEBERRY CANDY DUST

RHUBARB AND PEAR CRUMBLE WITH HONEYCOMB AND BURNT CARAMEL ICE CREAM

LOCAL AND IMPORTED CHEESES — CRACKERS — QUINCE PASTE

### **SIDES**

\$6

HAND CUT CHIPS/GREEN BEANS W LEMON AND GARLIC/GARDEN SALAD

***CHILDREN'S MENU AVAILABLE - \$20 EACH***