

Starters - \$8

Garlic Cheese Damper
Toasted Sourdough with Balsamic & Olive Oil
Toasted Turkish Bread with Semi Dry Tomato Pesto

Entrees, mains and desserts

2 courses - \$55

3 Courses - \$65

Entrees

Zucchini Flowers – Stuffed with Ricotta, Honey and Pine nuts served with a Tomato Pesto, Fried Basil and Aioli. *(Veg)*

Scallops – Pan Seared with Capsicum Puree, Pickled Cucumber and Flying Fish Roe. *(GF)*

Sydney Rock Oysters – choice of Natural or Kilpatrick Freshly Shucked with Lemon. *(DF, GF)*

Short Rib – Slow Cooked with Parsnip Puree, Pickled Onion and Tomato Chutney. *(DF, GF)*

Beetroot Risotto – with Pumpkin, Pine Nuts, Snow Peas, Asparagus and Beetroot Chips. *(Veg, GF, DF, V)*

Pear and Walnut Salad – with Buffalo Fetta, Snow Peas and Pickled Cucumber. *(Veg, GF)*

Mains

Fillet Mignon – with Sweet Potato Mash, Watercress, Red Wine Jus and Sweet Potato Crisps. *(GF)*

Mushroom Pasta – with Porcini, Swiss Browns, Oyster and Shitake Mushrooms, Baby Spinach, Cherry Tomatoes and Truffle Oil. *(Veg)*

Pork Loin – Marinated in Sage, Thyme and Garlic, with Potato Puree, Apple Compote and Baby Dutch Carrots. *(GF)*

Duck Breast – with Baked Plum, Hoisin plum glaze, Broccolini and Parsnip Puree. *(GF)*

Chicken Breast – with Broccolini, Red Wine Jus, Roast Onion, Pumpkin and Carrot. *(GF)*

Red Snapper – with a Pickled Corn and Cucumber Salad, Kipfler Potatoes and Caper Dill Beurre Noisette. *(GF)*

Please inform us of any specific dietary requirements
GF- Gluten Free Veg – Vegetarian V – Vegan DF – Dairy Free

Sides - \$8

Potato Puree with Chives
Green Beans with Almond Butter
Roast Vegetable Medley
Broccoli and Sautéed Mushrooms

Desserts

Bailey's Pannacotta – with Meringue, Fresh Berries,
Toasted Coconut and Chocolate Shard. (GF)

New York Baked Cheesecake – with Fresh Berries,
Praline and Vanilla Bean Ice Cream.

Chocolate Mousse – with Chocolate Brownie,
White Chocolate Shard and Strawberry's. (GF)

Sticky Date Pudding – with walnut Praline,
Butterscotch Sauce and Vanilla Bean Ice Cream.

Coconut Sago – with Macerated Berries, Raspberry Sorbet and
Toasted Coconut. (V)



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