

Entrees

Calamari
crusted with salt and pepper, herb and polenta, served with
rocket and a lime aioli

Crispy skin pork belly
with apple balsamic reduction

Lamb shoulder, barley and winter vegetable soup
with a warm sourdough roll

Mains

Pan fried fish of the day
on a bed of buttered beans and crushed potatoes topped
with a lemon dill & saffron mayonnaise

Chicken breast
Parmesan and herb crumbed chicken breast stuffed with bocconcini, sage and pancetta,
served with truffle oil mash, sautéed green beans, and champagne mushroom sauce

Sirloin on the bone (350g)
Grange black angus 180 day grain fed. Served with truffle oil mash, sautéed green beans,
red wine jus and topped with a roasted field mushroom

Vegetarian Tart
field mushroom, rosemary, pumpkin and goat's cheese tart, topped with a baby beetroot
and rocket salad

Tempura battered market fresh fish
served with tartar sauce, lemon wedges & sea salt,
rosemary dusted chips

Desserts

Selection of sorbets and ice cream

Lemon & passionfruit tart
with vanilla bean ice cream

Warm apple tart
with cinnamon ice cream