

\$110

Lunch & dinner

Alternate drop for all dishes

Starters

Grilled large butterflied prawns with garlic butter

Chili, salt & pepper calamari

Zucchini flowers (3) filled with green pea puree, finger fennel salad, spicy red pepper sauce & balsamic

your choice of

Mains accompanied with steamed greens

Eye fillet, corn beef-potato cake, kale & green pepper corn sauce

Corn fed roast chicken breast with baby gem, crispy pancetta & spelt risotto

Grilled white fish, green pea arancini, beurre blanc

your choice of

Desserts

Coconut crème caramel, chili, pineapple & pomegranate salsa

“Date with winter” served with butterscotch & vanilla bean ice cream

Frangipani tart & double cream

We cannot guarantee that our food is free of allergens.
10 % surcharge on Sundays & public holidays

Beverages

Wine Selections

Swinging Bridge
Pinot Gris
ORANGE, NSW

Mt Moriac
Chardonnay
GEELONG, VIC

The Fat Bastard
Pinot Noir
LANGUEDOC, FRANCE

La Vuelta
Cabernet Sauvignon
MENDOZA, ARGENTINA

Beers Selection

Boag's Premium Lager
TASMANIA – 5%

Corona
MEXICO – 4.6%

All soft drinks, mineral water as well as juices

