



**\$45 Per person**

***Mains - (A choice of one of the following)***

**Pork Belly**

Crispy pork belly on potato gratin, pumpkin puree, carrots, crumbed scallops and jus

**Beef Bourguignon**

Slow roasted beef bourguignon on potato mash, mushroom, carrot, bacon, shallot with red wine sauce

**Beer Battered Market Fish (Pan fried available GF)**

With hand cut chips, garden salad, lemon and house made tartare sauce

**Whole Chicken**

Slow roasted Cuisine poulet with pickled beetroot onion, seasonal greens and grilled lemon with thyme jus

**Vegetarian Pansotti**

With pumpkin and basil pansotti pasta filled with pesto cream with a rocket and parmesan salad

**Dessert - (A choice of one of the following)**

**Jam Jar Tiramisu**

House made tiramisu with grated chocolate and mixed berry compote

**Jam Jar Cheesecake**

House made cheesecake with blueberry compote and Chantilly cream

**Sticky Toffee Pudding**

House made sticky toffee pudding served with vanilla bean ice cream

*Not all ingredients are listed. If you have any allergies please advise wait staff*