



Entree - (A choice of one of the following)

Rare Beef - Seared rare beef with fresh lime, sesame seeds, radish and horseradish cream

Crumbed Scallops - Seasoned coat crumbed scallop on pumpkin puree with pork belly, tomato and sweetcorn salsa

Arancini - Crumbed arancini mushrooms balls with warm tomato sauce, rocket and parmesan

Squid - Crumbed squid bites on a garden salad with wasabi sauce

Mains - (A choice of one of the following)

Pork Belly- Crispy pork belly on potato gratin, pumpkin puree, baby carrots, crumbed scallops and jus

Rib Eye (GF) - 250 grams Scotch fillet chargrilled to your liking with polenta fries, café de paris butter, seasonal greens and port wine jus

Chicken - Roasted Cuisine poulet with pickled beetroot onion, seasonal greens and grilled lemon with thyme jus

Beer Battered Market Fish (Pan fried available GF) - With hand cut chips, garden salad, lemon and house made tartare sauce

Vegetarian Pansotti - 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