

Carte Du Jour

Three course set menu
\$65pp

Warm bread roll

Served with garlic butter

Seafood Chowder

Mussels, clams, prawns, grilled homemade bread

Mixed Dumplings

Chicken and leek, pork and cabbage, vegetarian, served with soy dip

Mushroom Arancini

Button mushroom, parmesan, aioli dip

Beef Cheek

Braised in beer, crushed potatoes, beetroot puree

Lamb Loin

Pea puree, fondant potato, seasonal vegetables

Salmon Fillet

Crushed potato, broccoli, caper butter sauce

Beetroot Risotto

Roasted beets, parmesan crisp, crumbled feta

Molten Cake

Molten centre, berry coulis, freeze-dried berries, vanilla ice cream

Apple Crumble

Apple and plum, honey oat crumble, vanilla ice cream

Banana Spring Rolls

Served with caramel dipping sauce

Petit Fours

Sweet treats to finish