

winter SET MENU

2 Course (platter and main)	\$55
2 Course (main and dessert)	\$59
3 Course	\$69

MIXED PLATTER TO SHARE

Arancini Balls (v)
served with aioli

Chicken Skewers (vg,gf)
served with peanut sauce

Vegetarian Dumplings(v)
with soy & chilli dipping sauces

Salt & Pepper Squid (df)
with saffron aioli

MAINS

Mains are served individually plated

Lamb Shanks (gf)
braised with red wine & rosemary
jus served on creamy mash

Southern Fried Chicken
maple glazed bacon, potato mash,
coleslaw, gravy, cajun corn bread
& chipotle aioli

Beef Scotch Fillet
medium cooked with straight cut fries,
mushroom sauce & green salad

Vegan Feta & Warm Vegetable Salad (vg, gf)
grilled seasonal vegetables, salad greens,
vegan feta cheese with a balsamic maple
drizzle

Market Fresh Fish
pan-fried in white wine garlic cream sauce
with prawns served with roast potatoes &
green salad

DESSERTS

Desserts are served individually plated

Sticky Date Pudding
with toffee sauce & salted
caramel ice cream

Rolled Pavlova (gf)
berry coulis, cream, fresh fruit salad
& berry sorbet

Banoffee Pie
caramel sauce, maple & walnut ice cream

Fresh Cut Fruit Salad (vg)
with berry sorbet

Please note that we make our aioli in house using raw eggs.
v – Vegetarian, gf – Gluten friendly, vg – Vegan, df – Dairy free
Please talk to us about your dietary needs, While we take as much care as humanly possible, we cannot guarantee that trace elements may not be present.