



Summer Menu

2 course \$49

3 course \$59

Entrée

Gem lettuce, prosciutto, blue cheese, pear, candied walnuts, 10 year aged balsamic (gf)

Forest mushrooms, asparagus and cauliflower salad, kipfler wafers, truffle vinaigrette(v)

Searched scallops, sweetcorn puree, sauce vierge, crisp pancetta (gf)

Main

Market fish of the day

300gr sirloin steak, pommes pont neuf, portobello mushroom, vine-ripened tomato, onion rings

King Henry pork cutlet, lyonnaise potatoes, smoked bacon, garden peas, spiced apple (gf)

Dessert

Vanilla pannacotta, summer fruits, pistachio biscotti

Coffee stone, chocolate soil, edible flowers

Boutique cheese platter to share, dried fruits, crackers, lavosh