



Winter Menu

2 course \$49

3 course \$59

Entrée

Soup du jour "Martini", crusty ciabatta bread (v)

Seared scallops, celeriac puree, chorizo, young leeks, kipfler wafers (gf)

Confit duck leg, green lentils, citrus segments, baby beetroots, spiced wine (gf)

Main

Market fish du jour

Braised lamb shank, garlic mash, peas a la Francaise, baby carrots (gf)

Grilled chicken supreme, pommes Anna, cauliflower silk, poached asparagus, exotic mushrooms (gf)

Dessert

Chocolate tart, bitter mousse, chocolate custard, freeze dried raspberries (V)

Sticky date pudding, butterscotch sauce, double cream (v)

Boutique cheese platter to share, dried fruits, crackers, lavosh (v)