



Entrees

- * Chefs Soup de Jour served with House Baked Bread
- * Roast Tomato and Goats Cheese Tartlet topped with Roquette and Onion Marmalade (V)
- * Pear, Roquette, Parmesan and Walnut Salad, White Anchovies and Sticky Balsamic Glaze (GF)
- * House Cured Honeydew and Rockmelon with Iberico Jamon and Citrus Granita (GF)
- * Chilli Crumbed Calamari with Vietnamese Slaw and Lemon Aioli
- * Farmhouse Terrine served with Endive Salad and garlic Croutes

Mains

- * Prosciutto Wrapped Chicken Breast with Kifler Potato Crush, Green Beans and Salsa Verde (GF)
- * Twice Baked Pumpkin and Goats Cheese Souffle Topped with Reduced Parmesan Cream Sauce and Walnut and Roquette Salad (V)
- * Slow Cooked Veal Osso Bucco served with Creamy Parmesan Potato Mash, Vegetable Mirepoix and Broccolini (GF)
- * Char Grilled Pork Backstrap, served with roast Pumpkin and Date Puree, Toasted Pine Nuts, Wilted Spinach, Sticky Fig and Balsamic Glaze (GF)
- * Market Fish of the Day served with Lemon, House Made Tartare, Hand Cut Chips and Kitchen Garden Salad
- * Butchers Cut Steak of the Day served with Creamy Potato Mash, Seasonal Vegetable Panache, and Field Mushroom Sauce (GF)
- * House Breaded Lamb Cutlets (3), Roast Kifler Potatoes, Market Vegetable Panache and Red Wine Reduction

2 Course Meal \$45pp, 3 Course Meal \$60 pp



Desserts

- * Honey Comb and Walnut Ice Cream Parfait served with Burnt Orange Toffee Sauce (GF)
- * Classic Vanilla Bean Crème Brulee served with Strawberry and Mint Salad (GF)
- * Espresso Coffee and Dark Chocolate Bavarois with Mocha Crème Anglaise and Poached Blackberries (GF)
- * Local Tallong Granny Smith Apple and Vanilla Tarte Tatin served with House Made Custard
- * Dulce de leche Caramel Aborio Rice Pudding with Cinnamon and Almond Praline and Vanilla Ice Cream (GF)
- * Individual Port Wine Trifle with Seasonal Fruits

Coffees, Liqueurs and Port

Espresso Coffee Cup	4
Espresso Coffee Mug	4.5
Hot Chocolate	4.5
Hennessey Cognac	10
Galway Pipe Port	5.5
Baileys Irish Cream	6.5
Cointreau	6.5
Grand Marnier	6.5
Frangelico	6.5
Cookoothama Botrytis Semillon	27